

THE COURIER

Cook's Nook

Cook Book



Letter

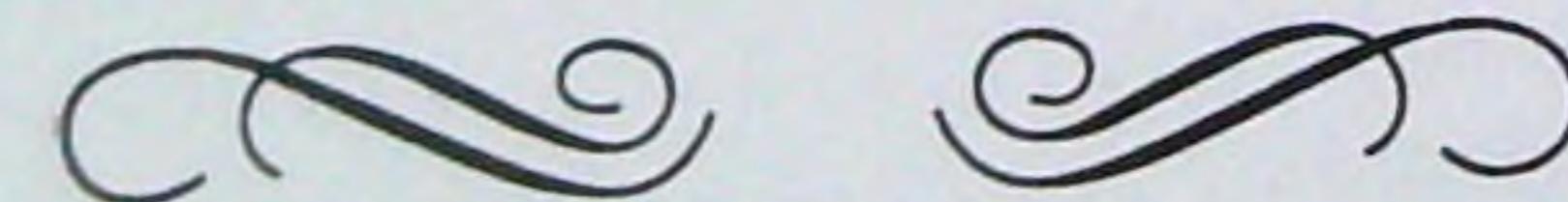
Letter

Table of Contents

NAME	PAGE
Introduction	1
Amstutz, Mrs. Ivan (Ruth)	2
Auble, Mrs. Alan (Susie)	3
Audet, Mrs. Lucille	4
Back, Mrs. Carl (Lil)	5
Basinger, Mrs. Dean (Karen)	6
Boggs, Mrs. William (Lettie)	7
Bragg, Mrs. Gerald (Pat)	8
Brenneman, Mrs. Amandus Jr., (Judy)	9
Brown, Mrs. John (Carol)	10
Brown, Mrs. Tom (Mary)	11
Burkey, Mrs. Tom (Lyn)	12
Burkholder, Mrs. Virgil (Margaret)	13
Camp, Dr. L. C.	14
Chomyak, Mrs. D. David (Karen)	15
Cogar, Mrs. Leonard (Jewell)	16
Contini, Mrs. Ronald (Sandy)	17
Feltes, Dr. Edwin	18
Finsel, Mrs. Richard (Margaret)	19
Forrer, Mrs. Ralph (Jean)	20
Forrer, Mrs. William (Elaine)	21
Grimm, Mrs. Pauline	22
Hasty, Mrs. Joe (Florence)	23
Hochstetler, Mrs. Richard (Irene)	24
Imhoff, Mrs. Roy (Mary)	25
Immell, Mrs. George (Ethel)	26
Iten, Mrs. George (Ruth Marie)	27
Jones, Mrs. Sammy (Cora)	28
Jones, Mrs. Susan	29
Kamp, Mrs. Ronald (Jane)	30
Kaufman, Mrs. Henry (Mary)	31
Kropf, Mrs. John (Judy)	32
Lehman, Mr. and Mrs. Gordon (Lois)	33
Lehman, Mrs. Milton (Emma)	34
Linhoss, Mrs. Richard (Ruth)	35
Lonier, Mrs. James (Pat)	36
Maiwurm, Mrs. David (Mary Lee)	37
Mastrine, Mrs. Julian (Nora)	38
Melkerson, Mrs. Niles (Eleanor)	39
Mowrer, Mrs. Omar (Thelma)	40

TABLE OF CONTENTS (continued)

NAME	PAGE
Norheim, Mrs. Neil (Karen)	41
Norris, Mrs. Harvey (Diana)	42
Peters, Miss Gretta	43
Priest, Mrs. Clarence (Nettie)	44
Ressler, Mrs. Donald (LaVera)	45
Rohrer, Mrs. David (Velda)	46
Roth, Mrs. Glenn (Anna)	47
Schmid, Mrs. Walter (Mary Esther)	48
Schloneger, Mrs. Wendall (Elaine)	49
Scott, Mrs. Carroll (Mary)	50
Shonk, Mrs. William (Jan)	51
Sidle, Mrs. Richard (Doris)	52
Simms, Mrs. Dwight (Pam)	53
Starn, Mrs. Ray (Marian)	54
Steiner, Mrs. Dennis (Pam)	55
Vernon, Mrs. Art (Sue)	56
Wade, Howard	57
Wakefield, Mrs. Lester (Anna)	58
Walko, Mrs. Stephen (Dolly)	59
Walentik, Mrs. John (Pat)	60
Waller, Mrs. John (Barbara Jean)	61
Weber, Mrs. Dan (Ethel)	62
Weeman, Mrs. John (Alice)	63
Wesman, Mrs. A. J. (Eleanore)	64
Wirth, Mrs. Pauline	65
Yoder, Mrs. Ralph (Ruth)	66



— Introduction —

The Courier-Crescent Cook's Nook column was started in June, 1972 and has proven to be one of the popular features ever used in the paper. Author Darlene Croskey has won a second place award in photography from Ohio Press Women in connection with the column.

Response from women and men in Orrville and the surrounding area has been tremendous. Many readers have called and told the Courier staff how much they appreciated the column.

The Courier is extremely grateful for the fine co-operation we have received in securing the recipes and compiling this cook book.

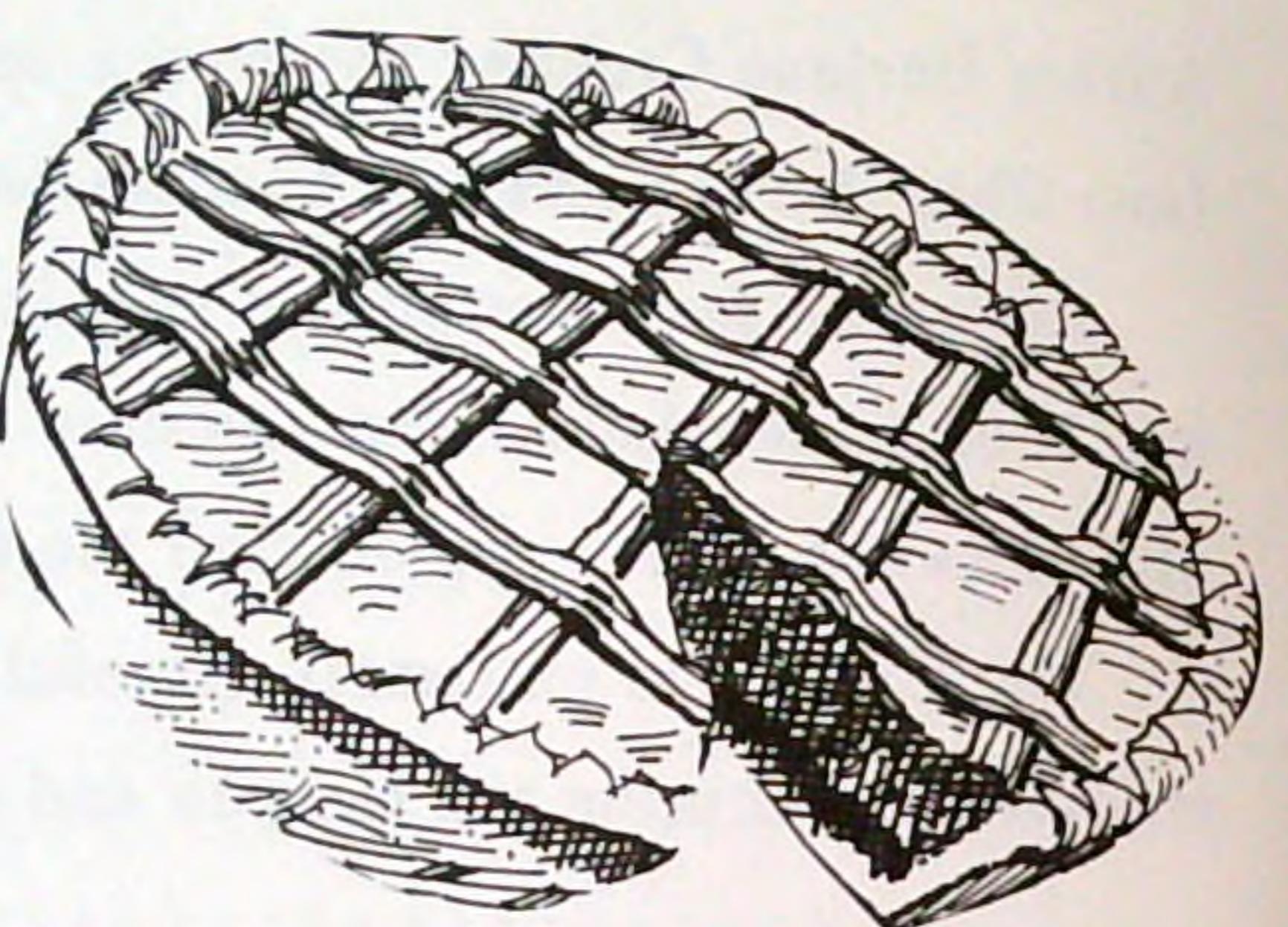


DARLENE CROSKEY

Mrs. Ruth Amstutz

Deluxe Blueberry Pie

1 eight-inch baked pie shell
3/4 cup sugar
3/4 cup water
2 T. cornstarch
1/4 t. salt
1 pint fresh or frozen blueberries
1 T. butter
1 t. grated orange rind (optional)
Mix sugar, salt and cornstarch. Add water and 3/4 cup berries. Cook over low heat, stirring constantly until thick and clear. Add remaining berries, butter and orange rind. Cool and pour into baked pie shell. Serve with whipped cream or ice cream.



Mrs. Ivan Amstutz
Kidron

Green Potatoes Swedish

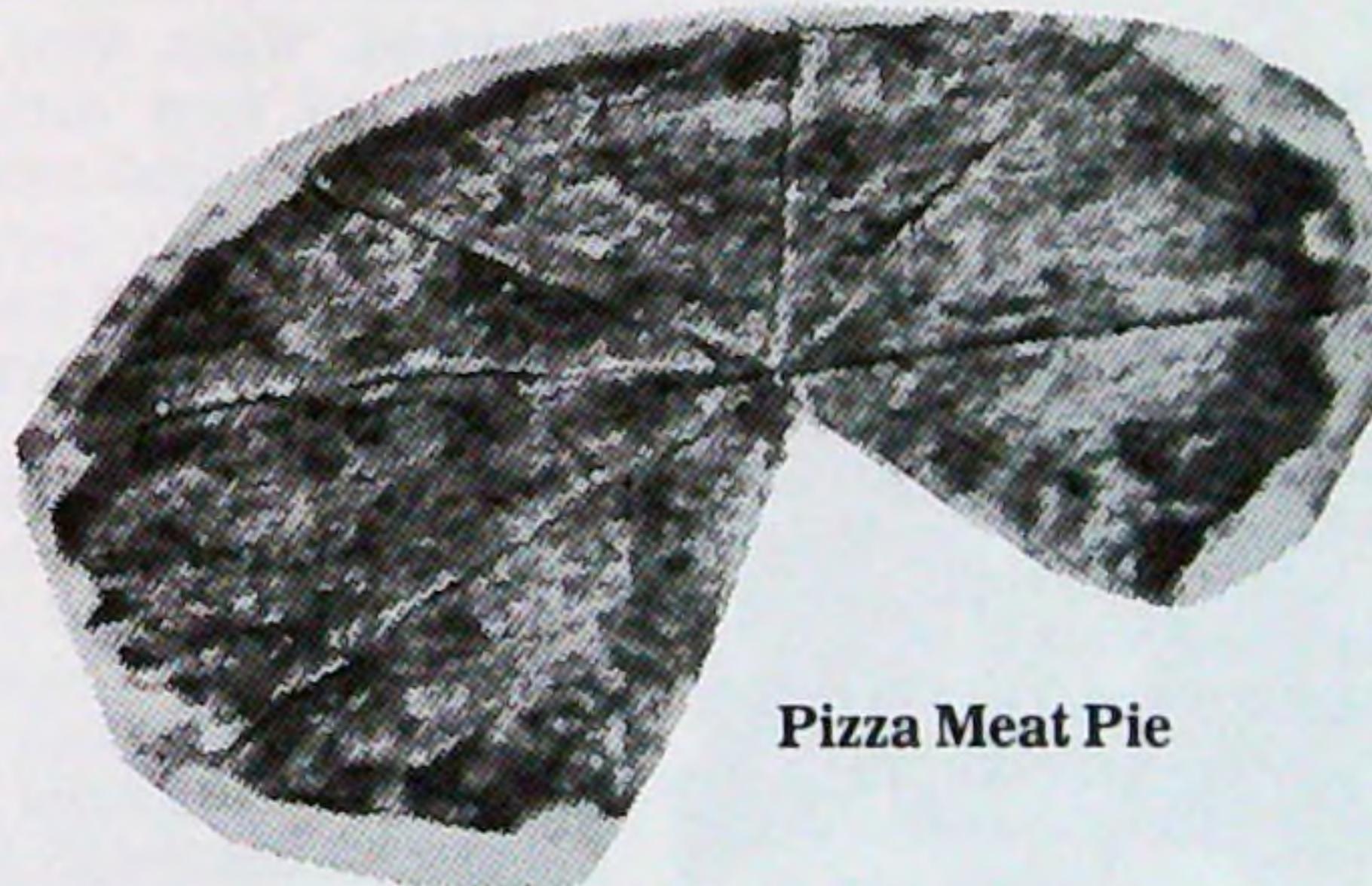
6-8 large potatoes
3/4 cup sour cream
1 t. sugar
1/4 lb. butter
2 t. salt
1/4 t. pepper
2 T. chopped chives
1/4 T. dill leaves
Package of frozen chopped spinach (cooked)
1 cup shredded cheddar cheese
Cook and mash potatoes. Add cream, sugar, butter, salt and pepper. Beat until light and fluffy. Add chives, dill and spinach (well drained). Place in casserole and sprinkle with cheese. Bake at 400 degrees for 30 minutes.

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Mrs. Susie Auble



Mrs. Alan Auble
E. Oak St.



Pizza Meat Pie

1 lb. ground chuck
1/2 cup pream or coffee mate
1/2 cup bread crumbs
1 t. salt
1/4 t. pepper
1/8 t. garlic flakes
1 cup water
Mix in bowl and then pat into a 9-inch pie pan.

Now take these ingredients and pour over meat mixture and top with one-third cup parmesan cheese and chopped olives:
1 cup shredded Velveeta cheese
1 can tomato paste
1 can undrained mushrooms
1 t. oregano
1 t. chopped onions
Bake at 350 degrees for 45 minutes.

Mrs. Lucille Audet



Mrs. Lucille Audet
Paradise Rd.

Cinnamon Rolls Basic Sweet Dough

1 package yeast
1 cup scalded milk (do not boil)

$\frac{1}{4}$ cup sugar
1 t. salt

2 T. butter or oleo

2 eggs, beaten

3 $\frac{1}{2}$ cups flour

Cool milk before adding yeast. Soften yeast in $\frac{1}{4}$ cup warm water. Combine milk, shortening, sugar and salt; cool to lukewarm and add softened yeast and eggs. Gradually stir in flour to form soft dough, beat vigorously, turn on floured board and knead until smooth, being careful not to use too much flour. Place in greased bowl, grease top of dough, and let rise until double in bulk. Knead until smooth, shape into rolls, dip in melted oleo, and roll in sugar-cinnamon mix. Cover bottom of cookie sheet with Mrs. Butterworth's Syrup, and place rolls so they do not touch. Let raise until double in size before baking. Bake 25 minutes at 325 degrees. When done, remove rolls from oven and turn each roll upside down. (Bake on second rack.)

Sugar Mixture:

1 T. cinnamon and 1 cup granulated sugar, mixed well. Shape rolls so they can be tied in a knot.

Mrs. Lil Back



Mrs. Carl Back
Meadow Ln.

Honolulu Chicken

1 chicken (cut in pieces)

$\frac{1}{4}$ cup flour

$\frac{1}{4}$ t. salt

dash of pepper

oil

1 10-oz. peach preserves

$\frac{1}{2}$ cup Bar-B-Q Sauce

$\frac{1}{2}$ cup chopped onion

2 T. soy sauce

1 6-oz. can water chestnuts drained and sliced

1 green pepper cut in strips

Coat chicken with flour, salt and pepper. Sauté in small amount of oil. Drain. Combine preserves, Bar-B-Q Sauce, onion and soy sauce. Put browned chicken in Dutch oven and pour sauce over it. Cover and simmer for 40 minutes. Add green pepper and water chestnuts during last 10 minutes. Serve with Pilaf.

Pilaf

1 can beef consomme

1 t. salt

1 can water

1 medium onion chopped

$\frac{1}{2}$ stick butter (margarine)

1 $\frac{1}{4}$ cup Uncle Ben's Long grain rice

Brown rice and onion in butter. Put in casserole pan, add consomme, water and salt. Bake covered at 350 degrees for 60 minutes. Note: 1 small can mushrooms can be added.

Swedish Rye Bread

1 package dry yeast

$\frac{1}{2}$ cup warm water

2 cups sifted rye flour

$\frac{3}{4}$ cup molasses

one-third cup shortening

2 t. salt

2 cups boiling water

6-6 $\frac{1}{2}$ cups white flour

Dissolve yeast in warm water. Combine rye flour, molasses, shortening, salt and boiling water. Cool to lukewarm, then add yeast mixture. Add white flour leaving part of the measure for kneading. Cover, let rest ten minutes. Knead ten minutes, place in greased bowl. Let rise 1 $\frac{1}{2}$ hours. Punch down — let rise 30 minutes. Divide dough in three parts. Let rest 15 minutes. Shape into round loaves, place in greased pans. Cover. Let raise one hour. Brush with beaten egg. Sprinkle with poppy seed. Bake at 350 degrees for 35-40 minutes.

Cheese Cake

1 $\frac{1}{4}$ cups graham cracker crumbs

one-third cup melted butter (margarine)

one-third cup sugar

Mix and press in 8" round cake or 9" pan.

8 oz. Philadelphia Cream Cheese — room temperature

2 T. melted butter (margarine)

$\frac{1}{2}$ cup sugar

1 egg

2 T. flour

two-thirds cup milk

$\frac{1}{4}$ cup lemon juice (Realemon is fine)

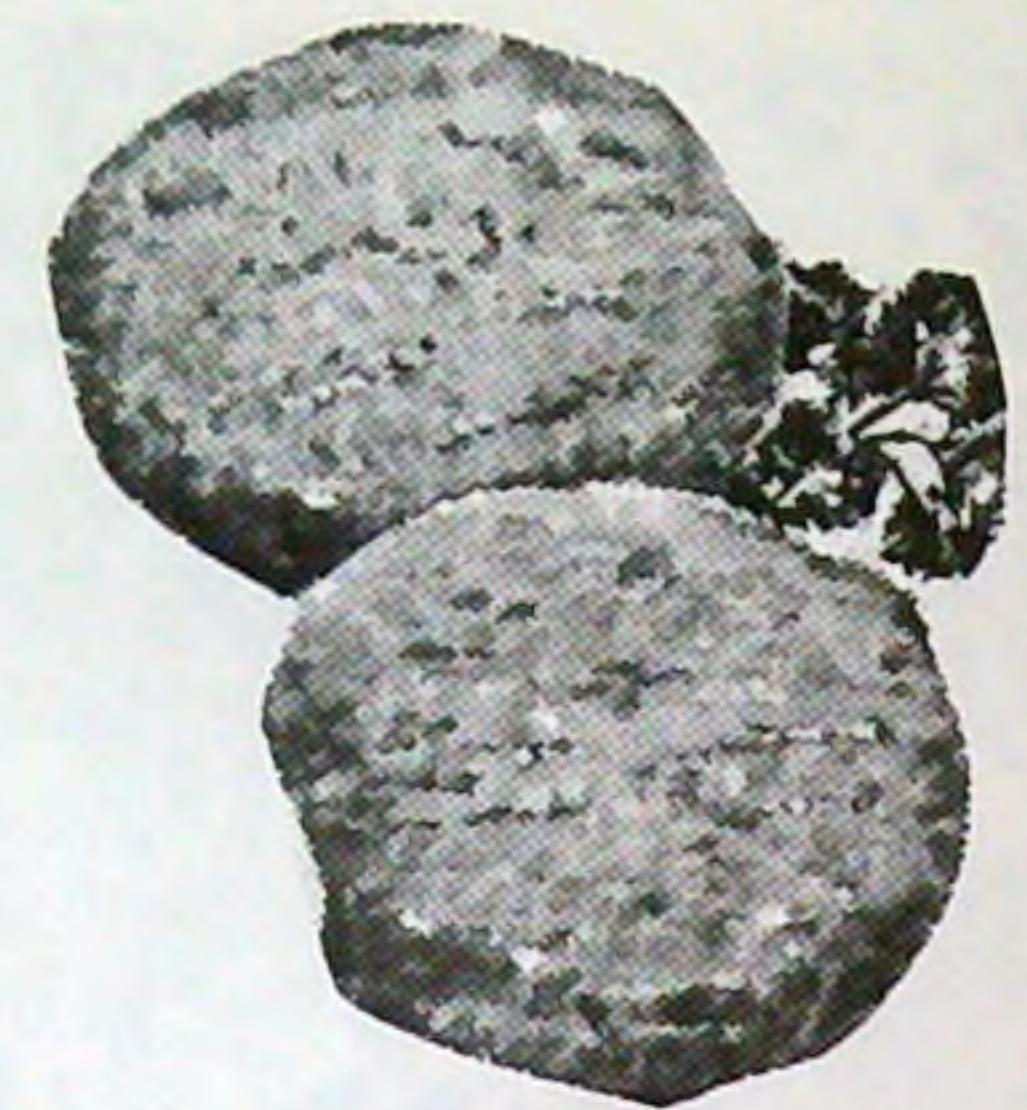
Mix in order given. Pour into graham cracker crust. Bake at 350 degrees for 30 minutes. Cool before adding topping.

Topping: 1 envelope unflavored gelatin; $\frac{1}{4}$ cup cold water, 10 oz. pkg. frozen strawberries. Let strawberries partially thaw and heat juice from berries to boiling. Dissolve gelatin in cold water. Add hot strawberry juice, and berries. Pour over cooled cheese cake. Refrigerate at least four hours.

Mrs. Karen Basinger



Mrs. Dean Basinger
R. D. 3



The Cheese Bread Sticks go real well with salads and are excellent for refreshment for a party.

Chocolate Drop Cookies

2 cups sifted flour
1½ t. baking powder
¼ t. soda
¼ t. salt
½ cup butter
two-thirds cup brown sugar
1 egg
2 square chocolate (melted)
½ cup milk
1 t. vanilla

Bake 350 degrees until it sponges up like a cake. Drop ingredients on cookie sheet.

After iced with frosting listed below add cherry on top of each cookie.

Frosting

3 T. flour rounded
½ cup milk

Cook in double boiler. Will be thick like paste — Set aside and cool thoroughly.

Beat until creamy:

½ cup butter

½ cup white sugar

1 t. vanilla

Add paste and beat until light and fluffy. This is not a sweet frosting.

(x) Cocoa can be added if desired for a chocolate frosting.

Peanut Butter Fudge

2 cups sugar
two-thirds cup milk
1 cup peanut butter
1 cup marshmallow whip
1 t. vanilla

Boil sugar and milk until it forms into a soft ball, add peanut butter, marshmallow, and vanilla. Beat with electric beater and place in baking dish. Does not need to be refrigerated.

Hamburger Pie
1 pound hamburger
salt, onion and pepper to taste
1 can french cut green beans (drained)
1 can tomato soup
Mashed potatoes

Brown hamburger in pan, add onion, salt and pepper to season. Drain and put in bottom of a casserole. Take green beans and place top of hamburger and then add can of tomato soup. Put in oven and bake at 350 degrees for 45 minutes. Top with mashed potatoes (can use instant if desired) and stick back in oven to just brown lightly.

Cheese Bread Sticks
1 loaf firm unsliced white bread
1 package 3 ounce cream cheese
¼ pound sharp cheddar cheese
½ cup (one stick) butter or margarine
2 egg whites stiffly beaten

Trim bread crusts from bread and cut bread into one-inch cubes or stocks. Melt cheese and butter in top of double boiler over hot stiffly beaten egg whites — dip bread sticks real good and chill. When ready to eat bake until golden brown and puffy. Eat while warm.

This can be prepared the night before.

Mrs. Lettie Boggs



Mrs. William Boggs
R. D. 1



Sloppy Joes

1 pound lean ground beef
1 chopped onion
1 chopped green pepper
2 T. sugar
¼ t. cloves

2 T. mustard
1 T. vinegar
1 t. salt
1 cup catsup

Brown meat in its own fat until crumbly but not hard (pour off fat). Add remaining ingredients — Cover and simmer for 30 minutes. Serves 6.

Orange Jello Salad

1 package orange jello
1 cup hot water
1 can frozen orange juice
1 can (small) crushed pineapple
3 bananas sliced

Dissolve jello in one cup boiling water, then add orange juice frozen. This slightly thickens jello so you can add pineapple and bananas immediately. Let set until solid. This is a quicky that doesn't take long to do and doesn't have to be done ahead of time.

Sukiyaki

1 package frozen chopped meat steaks (4)
(Cut into quarters) or use one large slice ham sliced in slivers. Mrs. Boggs uses ham.

3 T. soy sauce
1 t. salad oil
2 T. sugar
2 t. cornstarch

5 T. water
½ green pepper
1 medium onion

Chestnut Burrs

Make a two pound meat loaf mixture using lean ground beef, onion, seasoning, egg and cracker crumbs. Shape into large round meat ball size.

Make one-half package Pepperidge Farm dressing mix as directed and shape into small balls. Flatten meat mixture — place a dressing ball in center and fold meat around it. Place in casserole, add one can undiluted mushroom soup and bake one hour at 350 degrees.

Onion Potatoes

Slice potatoes (skins on or off as desired) one-fourth inch thick. Put one-fourth cup water in bottom of a casserole. Melt one-half package Lipton onion soup mix and add one-fourth pound melted butter or oleo. Put layer of potatoes, layer of soup mix etc. until all used. Bake one hour (covered) at 350 degrees.

1 cup celery cubes (including tops)
Place oil in skillet and brown meat. Combine sugar and cornstarch and gradually add the soy sauce and water. Blend well. Slice the green pepper in thick strips, the onion in thick rings, and the celery in large cubes. When the meat has browned on each side arrange the vegetables on top. Pour the soy sauce over the meat and vegetable. Place lid on skillet. Reduce heat and cook until the vegetables are fork tender (don't overcook). It's best if vegetables are slightly crunchy. Serve with chow mein noodles. Serves 4.

Mrs. Pat Bragg



Chicken and Dressing Casserole

1-4 pound chicken
 1/2 cup shortening
 1/2 cup diced celery
 Salt and pepper to taste
 One-third stick melted butter
 2 T. flour
 Salt and pepper in flour
 6 cups dry bread cubes
 1/2 cup chopped onion
 1 tsp. poultry seasoning (optional)
 1 can cream of chicken soup
 2 cups water

Cut chicken in serving pieces; dip in seasoned flour; brown in hot fat. Combine bread, celery, onion seasonings, butter and half of the undiluted soup. Arrange chicken in greased casserole; pile stuffing in center. Blend 2 T. flour with 3 T. drippings in skillet. Add remaining soup and water gradually stirring constantly. Cook over medium heat until thickened. Cover, bake at 350 degrees for an hour.

Pineapple Chiffon Pie

Line 10 1/2" by 12" cookie sheet with pie crust. (A double recipe of pie crust.) Bake and let cool.
 2 t. gelatin
 2 T. cold water
 4 eggs separated
 1/2 cup pineapple juice
 1/4 t. salt
 1/2 cup sugar
 1 1/4 cup well-drained crushed pineapple

Soften gelatin in cold water. Beat egg yolks until light. Add pineapple juice, salt and 1/2 cup sugar. Cook in top of double boiler until thickened stirring constantly.

Add the softened gelatin to the hot mixture and stir until dissolved; remove from heat and chill until mixture begins to thicken. Beat egg whites until stiff, fold in 1 1/4 cup pineapple and cooled mixture.

Fill baked pie shell and chill until firm. Top with whipped cream.



Mrs. Gerald Bragg
 E. Paradise St.

Mrs. Judy Brenneman



Chicken Chalupas

4-6 chicken breasts
 1 small onion
 2 small garlic cloves
 1 pint dairy sour cream
 3/4 cup chicken stock
 16 corn tortillas
 1 pound grated cheddar cheese
 1 can diced green chiles
 paprika

Grate onion and garlic into sour cream. Add chicken stock to thin cream. Soften tortillas in hot oil and drain. Wrap chicken and all but one cup of the cheese in tortillas. Place in baking dish. Sprinkle with chiles, spread with sour cream and top with cheese. Sprinkle with paprika. Let stand 6-8 hours in refrigerator. Bake at 350 degrees for 45 minutes.



Mrs. Amandus Brenneman, Jr.
 S. Walnut St.

Corn Pie (Pastel De Elote)

1 cup butter or margarine
 1 cup sugar
 4 eggs
 1 can green chiles, seeded and chopped
 1 can (1 lb.) cream-style corn
 1/2 cup shredded jack cheese
 1/2 cup shredded mild cheddar cheese
 1 cup regular all-purpose flour
 1 cup yellow cornmeal
 4 t. baking powder
 1/4 t. salt
 Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, one at a time, mixing well. Add chiles, corn and cheese; mix well. Sift flour and then measure; sift cornmeal and then measure; sift both together with baking powder and salt and add to corn mixture, blending well. Pour into greased and floured baking dish 8 x 12 x 2 inches). Place in oven and reduce heat to 300 degrees. Bake one hour. Serves 10.

Mrs. Carol Brown

Tunnel Of Fudge Cake

1½ cups soft butter or margarine
6 eggs
1½ cups sugar
2 cups flour
1 package chocolate fudge frosting
mix (Pillsbury)
2 cups chopped walnuts



Cream butter or margarine in large mixer bowl at high speed. Add eggs one at a time beating well after each. Gradually add sugar; continue creaming at high speed until light and fluffy. Stir in flour, frosting mix and walnuts by hand, until well blended. Pour batter into greased Bundt pan or 10 inch Angel Food Tube pan. Bake at 350 degrees for 60 to 65 minutes. Cool two hours. Remove from pan. Cool complete before serving. To test for doneness, observe dry shiny brownie-type crust as the interior is soft and fudgy.

Frank and Bean Biscuit Casserole

1 T. butter or margarine
½ cup chopped onion
¾ cup chopped green pepper
1 pound wieners sliced
16-ounce can pork and beans
(1½ cups)
one-third cup chili sauce
one-third cup catsup
1 to 2 T. brown sugar
1 can 8 oz. refrigerated country style
or Buttermilk biscuits
¾ cup shredded Mozzarella cheese
½ cup crushed corn chips
3 T. Parmesan cheese
1 T. butter or margarine
Set oven at 375 degrees.

In large fry pan, saute onion and green pepper in 1 T. margarine. Stir in wieners, beans, chili sauce, catsup and brown sugar. Simmer two minutes. Spoon hot mixture into ungreased 12 x 8 inch or 9 inch square pan. Separate biscuit dough into 10 biscuits, pull each apart into two layers. Arrange ten biscuits over hot meat mixture and sprinkle with mozzarella cheese. Arrange remaining biscuits on top. Combine corn chips and Parmesan cheese; sprinkle over biscuits. Dot with 1 T. butter. Bake at 375 degrees for 20 to 25 minutes or until biscuits are golden brown. Makes five to six servings.



Mrs. John Brown
S. Main St.

Mrs. Mary Brown



Mrs. Tom Brown
S. Walnut St.

Scalloped Chicken

Take a whole chicken, cut up and boil until tender. Cool. In another pan to make dressing, cut up bread in cubes — about a half loaf — dice up onion; add one stalk of diced celery; salt and pepper to flavor and add about five eggs to give color to dress. Mix this all together.

Then in a buttered casserole dish put in layer of dressing and layer of chicken (chicken that is pulled off bone); keep doing this until the top is dressing. Then pour about half of broth on top of this. Bake at 350 degrees for an hour and then turn down to 275 degrees for another hour.

Mary usually fixes this dish with noodles using the other half of the chicken broth, mashed potatoes, a lettuce salad and dessert.

Mrs. Lyn Burkey



Mrs. Tom Burkey
Park St.

Dad's Lemon Sponge Pie

1 unbaked pie shell
1 cup sugar (scant)
1 T. cornstarch
one-third cup butter (scant)

Cream this mixture a little and separate three eggs. Put whites in bowl to be beaten later. Add yolks one at a time to cream first part. Add juice and grated rind of good size lemon to a large cup (½ cup carnation and ½ cup whole milk).

The lemons curd or sours and thickens the milk. Mix thickened milk to the other mixture. Stir well. Then beat egg whites until peaked or thick.

Fold into above mixture. This will make one large 9-inch pie or two small pies. Bake at 425 degrees for 15 minutes — then 350 degrees for 30-35 minutes.

Goulash

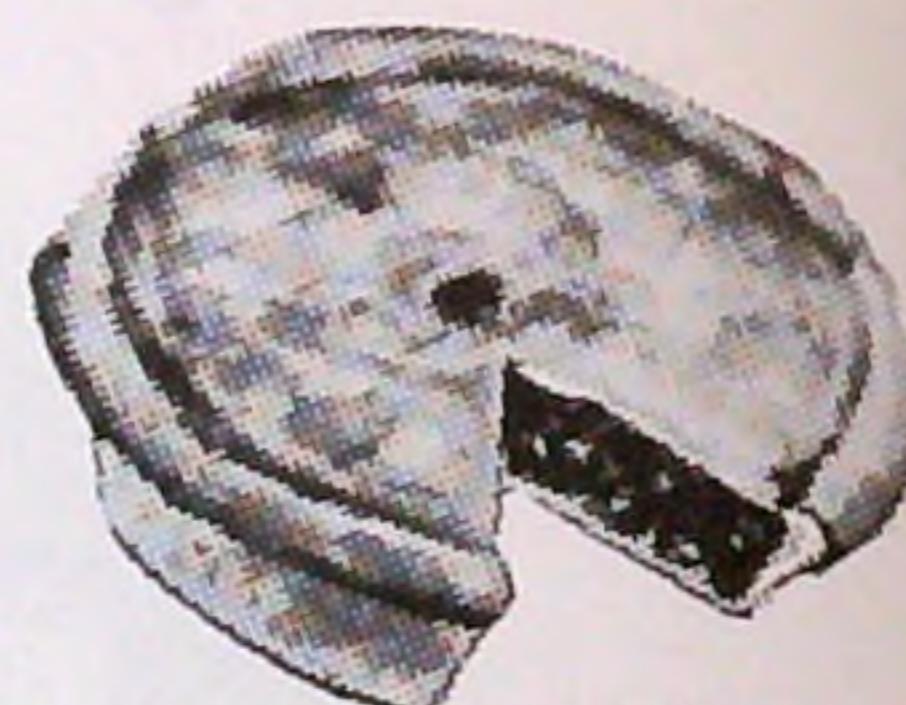
1½ pound chuck or good lean beef

Brown in oil or butter — Add two small or one large minced onion, about two cups water added to that. Cook above slowly until tender. Add one or two cloves, three or four bay leaves. Remove these before serving. When meat is tender add thickening (to consistency of gravy); 1 T. cornstarch, 1 T. flour, ¼ cup water; add one t. paprika; some pepper and if desired mushrooms. Serve on rice or baked potatoes or noodles. On top — serve with sour cream (optional).

Pie Dough

5 cups flour
1 T. salt
2 cups lard
1 beaten egg

After egg is beaten put into 8-oz. cup and fill cup with milk. Mix well and chill very short time. Consistency of this feels like cracker meal. Roll out. Makes five pie shells.



Mrs. Margaret Burkholder



Mrs. Virgil Burkholder
Lake Harmony



Best Chocolate Cake

2½ t. soda dissolved in 1 cup boiling water (set aside and cool and add last to cake batter).

2 cups white sugar
¾ cup Crisco or Fluffo
2 eggs
1 cup buttermilk
Sift together 2½ cups flour and ½ cup Hershey's cocoa
½ t. salt
2 t. vanilla

Mix in order of ingredients. Now add cooled water last. Bake at 375 degrees for about 35 minutes. Use 9 inch round cake pans.

Fruit Cake

2 cups white sugar
1 cup melted shortening set aside to cool
2½ cups thin applesauce
4 t. soda
4 cups flour
1 T. cinnamon
1 T. nutmeg
1 t. salt
1 box seeded raisins
1 pound walnuts
2 cups dates

Melt shortening, set aside to cool. Now use two cups white sugar, add shortening; then add 2½ cups thin applesauce, add 4 t. soda and fold in two cups flour, add 1 T. cinnamon; 1 T. nutmeg, and 1 t. salt; put remaining two cups flour with cut up dates and raisins, add cut up walnuts. Put in well greased and floured loaf pans. Bake at 300 degrees for two hours. Note powdered sugar frosting with Crisco or Fluffo for shortening is excellent for frosting.

Thousand Island Dressing

1 cup Miracle Whip
one-third cup brown sugar
one-third cup catsup
¼ t. salt
one-third cup cream or milk
1 rounded T. pickle relish
2 chopped hard boiled eggs
Mix in order of ingredients.

Dr. L. C. Camp

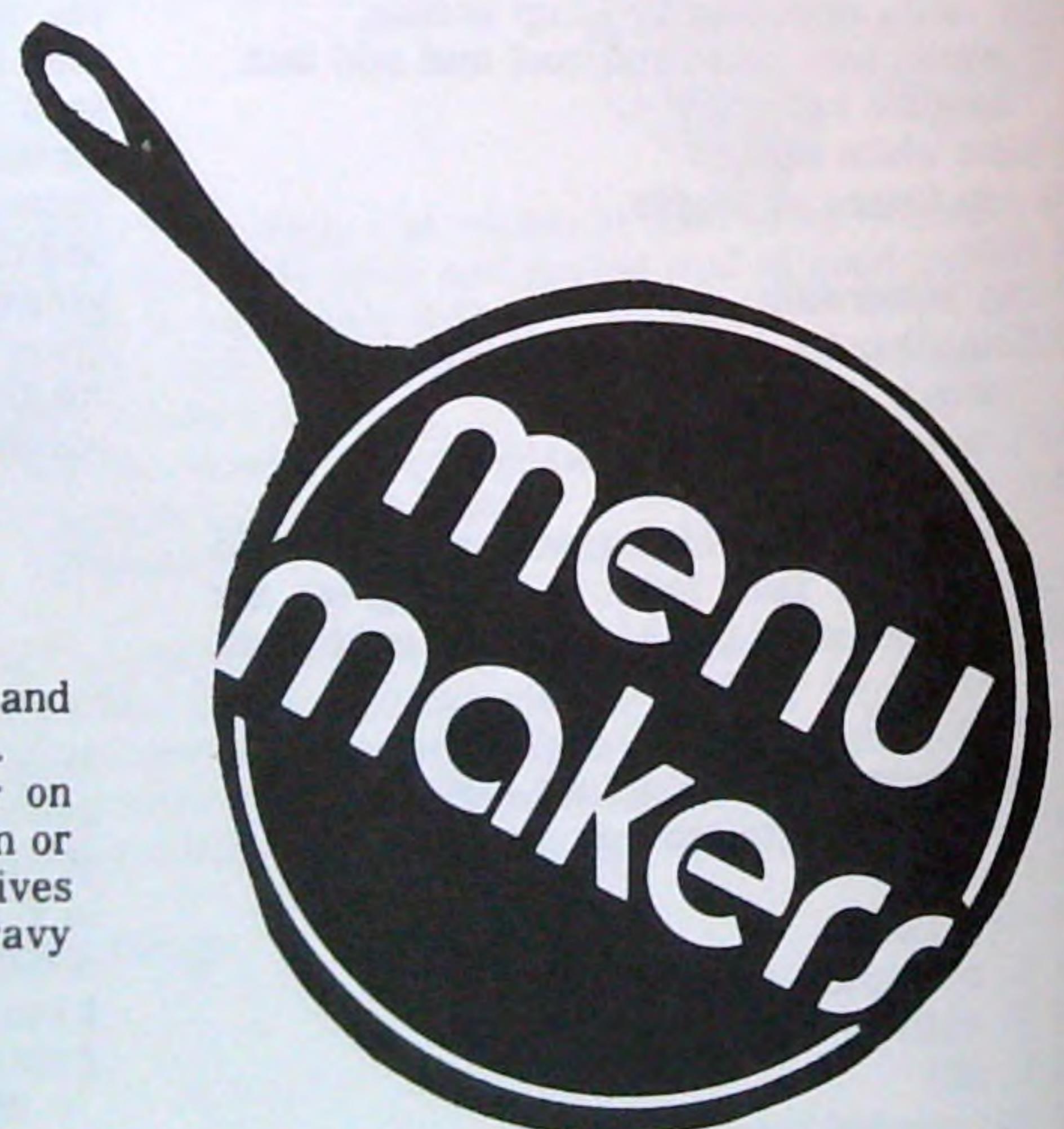


Dr. L. C. Camp
Church Rd.

Hottest Spare Ribs

4 lb. spare ribs, (grill those)
1 1/2 t. salt on spare ribs
Sauce
1/4 t. pepper
1 t. chili powder
1 t. celery seed
1 t. salt
1/4 cup brown sugar
1/4 cup vinegar
1 cup catsup
1 cup water
1/4 cup Worcestershire sauce
1/2 t. tabasco sauce

Brush this sauce on continually until
spare ribs are done.



Skillet Meal

Ground chuck patties (salt, peppered and add onion). Remove patties from skillet.

Slice up potatoes — put hamburger on top. Then pour 1 can undiluted mushroom or celery soup. Cook over low heat. This gives you your hamburger, potato and gravy combination.

Mrs. Karen Chomyak



Mrs. David Chomyak
W. Market St.

Stuffed Steak Rolls

Stuffing:
6 cups bread cubes
2 tsp. dried onion
1 tsp. salt
1/2 tsp. celery salt or 1/2 cup finely chopped celery
Sprinkle with 1/2 cup water to moisten.
1 round steak or 1 large flank steak (scored)

Place stuffing down the center of meat, then pull meat over to form a roll. Secure with poultry lacers. Brown meat on all sides in a skillet with 1 T. Crisco. As you are turning the meat, salt with a little onion and garlic salt.

To the skillet add 2 bouillon cubes (1 beef and 1 onion). After meat is browned, add 1 cup water. Then place in 325 degree oven for 1 1/2 hours. Remove from oven and allow to cool for a few minutes before slicing. Slice and place on serving plate. Pour broth over slices and serve. (Good served with cooked white rice.)

Grated Potato Casserole

1/2 cup milk
3 eggs
1 cup cheese (sharp, and grated)
2 tsp. melted butter
3 medium potatoes (grated)
1/2 onion

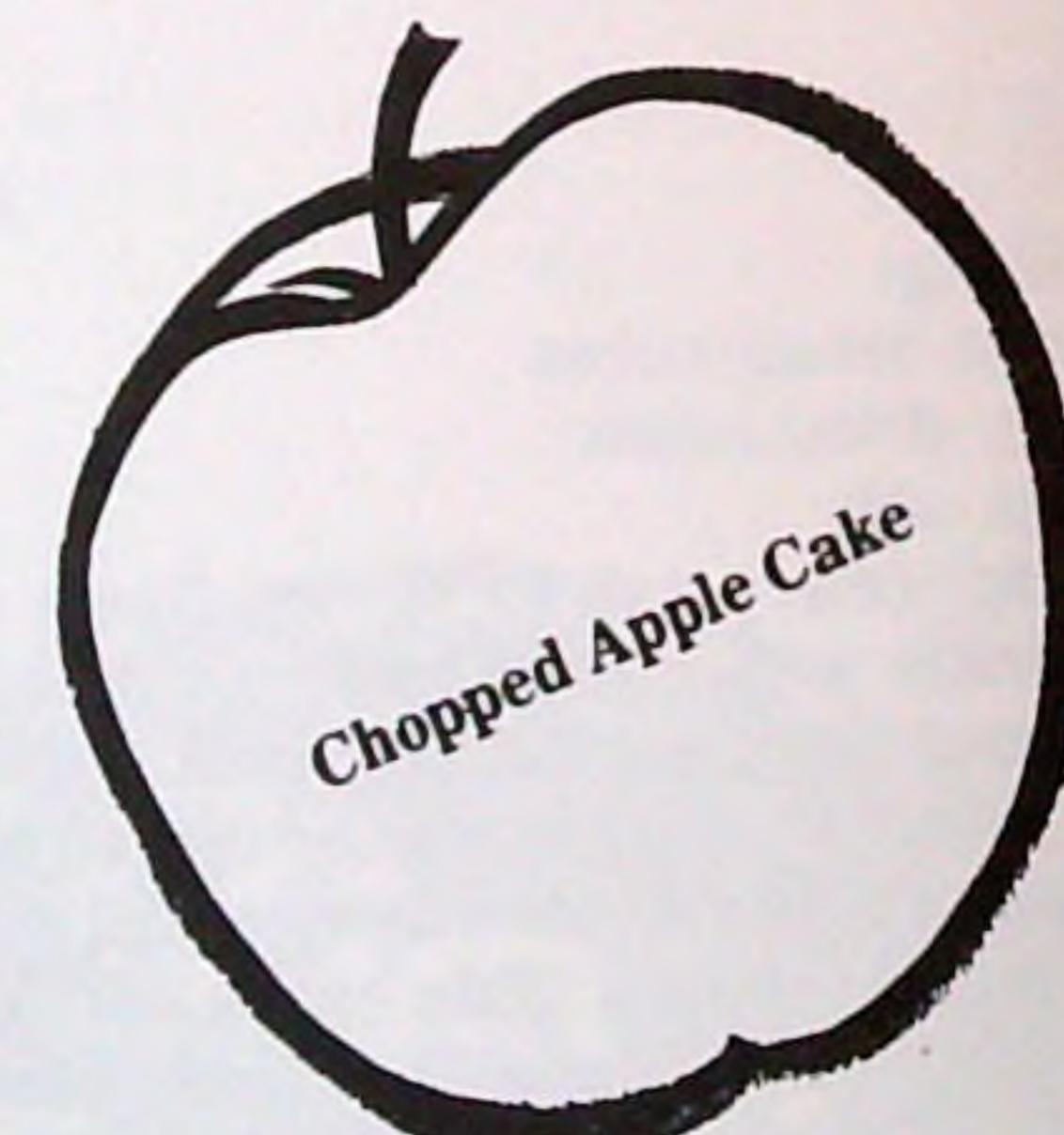
Mix all the above together. Then pour in buttered 8" x 8" x 2" baking dish. Bake for 45 minutes at 375 degrees.

Mrs. Jewell Cogar



Mrs. Leonard Cogar
Pearl St.

4 cups chopped apples
2 cups sugar
Mix together. Let stand one hour.
3 cups flour
1 cup cooking oil
2 eggs beaten
1 cup raisins
1 cup nuts
1 t. soda
1 t. salt
2 t. vanilla.
Then-
3 T. melted butter
½ cup brown sugar
2 t. cinnamon
2 T. flour
½ cup nuts.
Mix together and sprinkle over top of cake. Bake one hour at 350 degrees.



Mrs. Sandy Contini

Lasagna

½ cup chopped onion
¼ t. garlic powder
2 T. vegetable oil
1 pound ground beef
½ pound hot sausage
1 large can tomato puree
2 t. crushed basil
1 t. oregano
3 t. salt
¼ t. pepper
½ pk lasagna (8 oz noodles)
1 pkg. mozzarella (8 oz.) shredded cheese
Parmesan cheese

Saute onion and add garlic powder, beef and sausage. Pour off grease. Stir in tomato puree, one can water, salt, pepper, basil, and oregano. Simmer until sauce thickens. While sauce simmers: cook noodles following box directions; drain and place in a bowl of cold water to keep from sticking together. Drain noodles and arrange in a 13 x 9 x 2 baking dish or 2-1½ quart baking dishes — noodles, sauce, mozzarella cheese and sprinkle parmesan. Continue layering until dish is full. Sprinkle cheese on top. Bake at 350 degrees 45 minutes until bubbly hot.



*

Mrs. Ronald Contini
S. Vine St.

*

Quick Jello Salad Or Desert

1 carton cottage cheese (16 oz.)
1 large lime jello
1 can crushed pineapple (drain)
1 tub Cool Whip (9 oz.)
½ cup chopped nuts (optional)

Combine cottage cheese and dry jello. Add pineapple and fold in Cool whip and nuts. Stir very well. Place in mold or 13 x 9 x 2 in. pan. Cover, place in refrigerator for one hour until chilled.

For a different jello add orange jello and one large can mandarin oranges in place of lime jello and pineapple.

Dr. Edwin Feltes



Recipes:
Spaghetti With Bacon And Egg Sauce

1 lb. spaghetti
2 eggs
6 slices bacon, diced
 $\frac{1}{2}$ cup parmesan cheese, grated
Seasoning to taste
 $\frac{1}{4}$ cup butter or margarine (softened).

Dice bacon, cook and set aside to drain on paper towel. Drain off half the bacon drippings. Whip softened butter until light and fluffy; add grated parmesan cheese and one egg at a time. Cook spaghetti as usual in boiling salted water, until it is at dente state (still has some texture to bite — not mushy). Drain, put spaghetti in skillet that bacon was cooked in, put cheese mixture and bacon over the top and toss with forks vigorously until the spaghetti is thoroughly coated. Serve immediately.

Pork Casserole

6 pork shoulder steaks
1 medium head of cabbage
1 onion
1 cup white wine
salt, pepper to taste
2 carrots
 $\frac{1}{2}$ can mushroom soup
bread crumbs
parmesan cheese

Shred cabbage coarsely; cut carrots into $\frac{1}{2}$ inch strips. Boil 5 minutes and drain. Coarsely chop the onion; saute in butter until yellow and transparent. Add cabbage to the skillet and cook until all moisture has evaporated.

Brown pork slices in skillet until nicely browned. Place a bed of cabbage, onion and carrots in the bottom of greased ovenware casserole. Cover with pork slices and continue layering cabbage and pork. Thin $\frac{1}{2}$ can of mushroom soup with one cup of white wine (do this in skillet that the pork had been browned, scraping the residue of the skillet to be added to the mushroom soup mixture), and pour over the contents of the casserole, sprinkle liberally with caraway seeds. Cover and bake in a 350 degree oven for $1\frac{1}{2}$ hours. Remove the cover and cover top with a mixture of crumbs and parmesan cheese. Bake uncovered until browned and crusty (about 20 minutes).



Dr. Edwin Feltes
Wayne St.

Mrs. Margaret Finsel



Mrs. Richard Finsel
Cleveland Ave.

Date Pudding

Beat well, 4 eggs, add 2 cups sugar. Stir in 2 cups chopped or ground dates, 4 T. milk, dash salt, 6 T. flour, 2 t. baking powder and 2 cups nuts. Pour in pan 8 x 12. Then place the pan in a larger pan of hot water and bake 1 hour at 325 degrees.

Holiday Egg Nog Pie

Prepare graham cracker crust or flaky pie crust.

Filling:

1 T. unflavored gelatin
 $\frac{1}{4}$ cup cold water
1 cup milk
 $\frac{1}{4}$ t. nutmeg
3 egg yolks
1 cup heavy cream
3 T. confectioners sugar
 $\frac{1}{2}$ cup granulated sugar
1 t. vanilla
4 T. rum or 4 T. rum extract
3 egg whites
 $3\frac{1}{4}$ t. salt

maraschino cherries

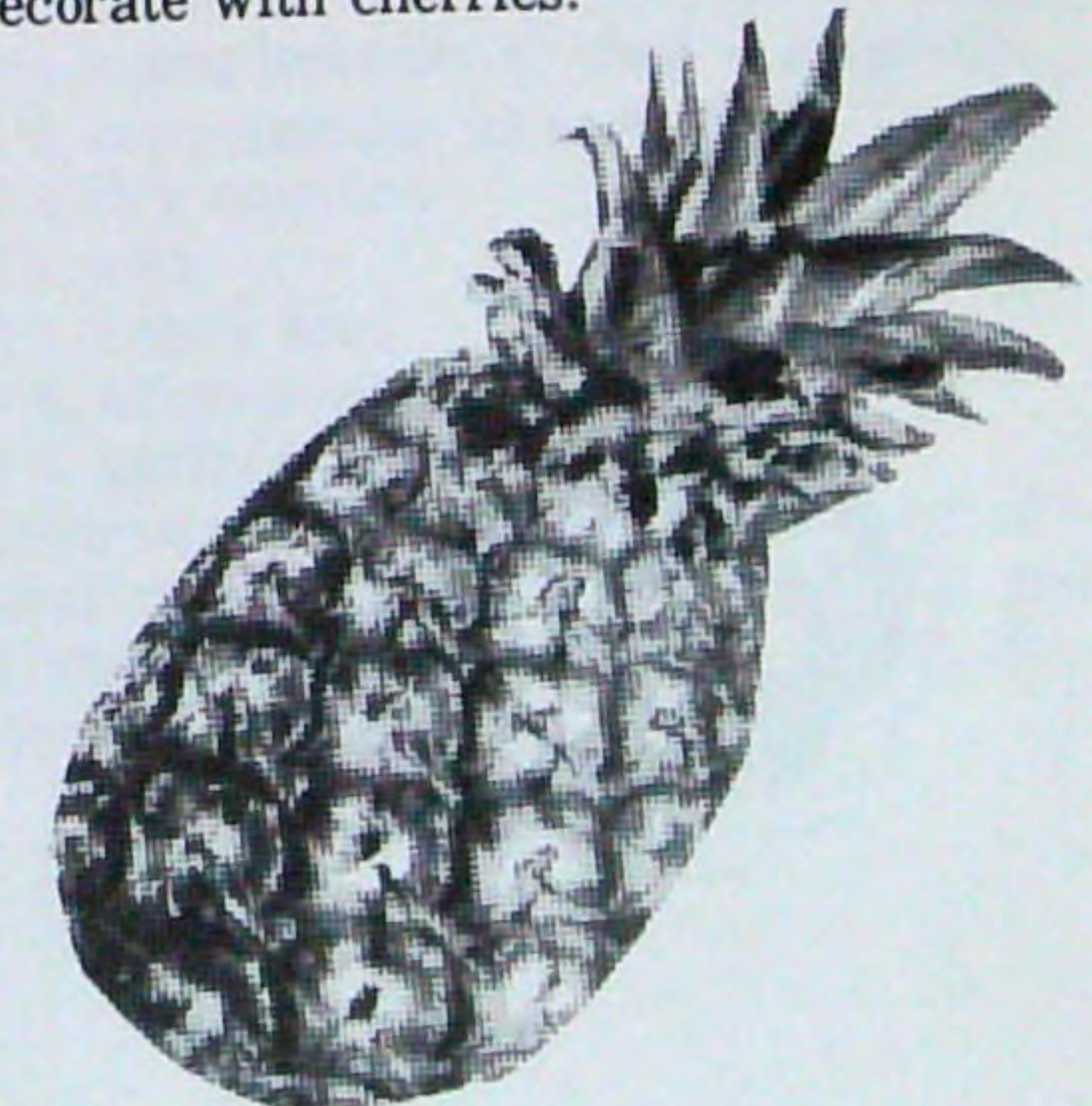
Soften gelatin in cold water. Heat milk and nutmeg in top of double boiler. Beat egg yolks until light, gradually adding sugar. Slowly pour hot milk over egg-yolk mixture, beating constantly. Return to double boiler and cook until thick custard. Remove from heat; stir in softened gelatin. Add vanilla and rum. Cool until nearly set. Beat with wire whisk until light. Beat egg whites with salt until stiff; fold into custard. Fill pie shell. Chill until set. Beat heavy cream until stiff; fold in confectioners sugar; pile on top of custard. Decorate with cherries.

Fruit and Nut Candy Roll

$\frac{1}{2}$ lb. each of brazil nuts cut in small pieces, walnuts coarsely broken, pecan halves cut into pieces, candied red cherries, and candied pineapple cut up.

3 cups sugar
1 cup white corn syrup
 $1\frac{1}{2}$ cups coffee cream
 $1\frac{1}{2}$ t. vanilla

Mix together nuts and fruits and set aside. Combine sugar, corn syrup and cream in saucepan, cook, stirring occasionally with spatula to a soft-ball stage (236 on candy thermometer). Remove from heat and at once beat until mixture thickens. Add vanilla, nuts and fruit. Mixture will be very sticky. Knead with hands until completely mixed. Divide candy into 6-8 parts, then roll with hands into long logs. Chill for 24 hours before slicing. Wrap in foil and store in cool, dry place. This candy can be made ahead and sliced as needed.



Mrs. Jean Forrer

Banana Split Dessert

2 cups graham cracker crumbs
6 T. oleo
2 cups confectioner's sugar
 $\frac{1}{2}$ cup oleo
2 eggs

Mix crumbs and 6 T. oleo together and spread into 9 x 12" pan. Beat together confectioner's sugar and $\frac{1}{2}$ cup oleo and egg for 5 minutes, and pour over crumbs. Cover with sliced bananas (about three). Take two packages dream whip. Prepare and spread over bananas. Cover with chopped nuts and cherries.

7-Up Cake

1 box of yellow or white cake mix
1 small box of vanilla pudding (instant)
 $\frac{3}{4}$ cup Wesson oil
4 eggs
10 ounces of 7-Up

Mix first four items together — beat well; add 7-Up last and mix well. Bake in cake loaf pan at 350 degrees 35-40 minutes.

Frosting:

3 eggs
 $\frac{1}{2}$ cup white sugar
1 T. flour
1 stick of oleo
1 cup undrained pineapple
1 can (small) cocoa nut

Cook first five ingredients over medium heat until thick. Remove from heat and add cocoanut. Pour over warm cake and let cool.

Carrot Cake

2 cups white sugar
2 t. baking powder
2 t. soda
2 t. cinnamon
 $\frac{1}{2}$ tsp. salt
3 cups flour
Mix well then add:
1 cup carrots (grated)
 $\frac{1}{2}$ cups Mazola oil
4 eggs
1 tsp. vanilla
Mix again — Bake in cake loaf pan
375 degrees for one hour.



Mrs. Ralph Forrer
R. D. 3

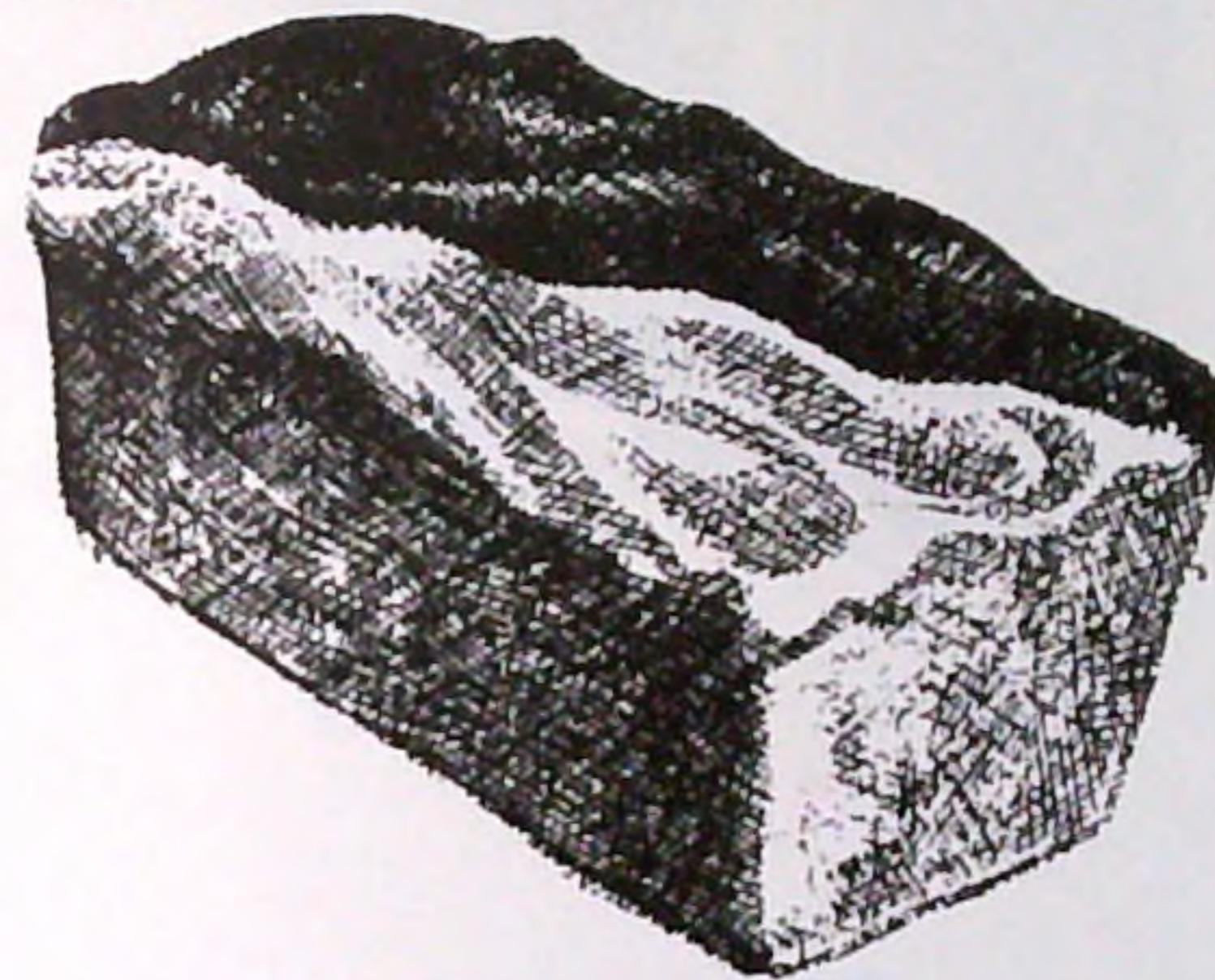
Mrs. Elaine Forrer

Pumpkin Bread

Mix in a large bowl:
4 eggs, 3 cups sugar, 1 cup oil, one-third cup water and 1 t. vanilla.

Sift together:
3 $\frac{1}{2}$ cups flour
1 $\frac{1}{2}$ t. pumpkin spice
1 $\frac{1}{2}$ t. salt
2 t. soda

Combine the two mixtures and add two cups pumpkin. Pour into two or three loaf pans (greased), and bake at 350 degrees for one hour and 10 minutes.



Mrs. William Forrer
Cleveland Ave.

Grandmother's Original Crumb Cake

4 cups flour
1 $\frac{1}{2}$ cups sugar
1 cup Crisco
Mix together and take two cups out for crumbs.

Add:
2 eggs
1 t. cinnamon
1 t. ginger
1 t. nutmeg
1 T. cocoa
1 t. vanilla
1 t. soda
1 cup sour milk with 1 t. vinegar
Add above to dry ingredients.
If using a large oblong cake pan, sprinkle 1 cup of crumbs on bottom, then other ingredients, and top with 2 cups crumbs. If using two small cake pans, sprinkle $\frac{1}{2}$ cup crumbs in bottom of each pan and $\frac{1}{2}$ cup on top of each cake. Bake at 325 degrees for 20-25 minutes.

Salad Oil Dressing For Chef's Salad

For Chef's Salad, cut up cheese, bologna, bacon, eggs, lettuce and onion (if desired).

2 cups oil
1 $\frac{1}{2}$ cups vinegar
 $\frac{1}{4}$ cups sugar
2 t. dry mustard
1 t. salt
1 t. celery seed
1 t. onion powder
1 t. garlic powder
Pour on salad as needed. Enough for several salads. Good served with rolls and butter. (Dressing should be beat with electric mixer.)

Mrs. Pauline Grimm

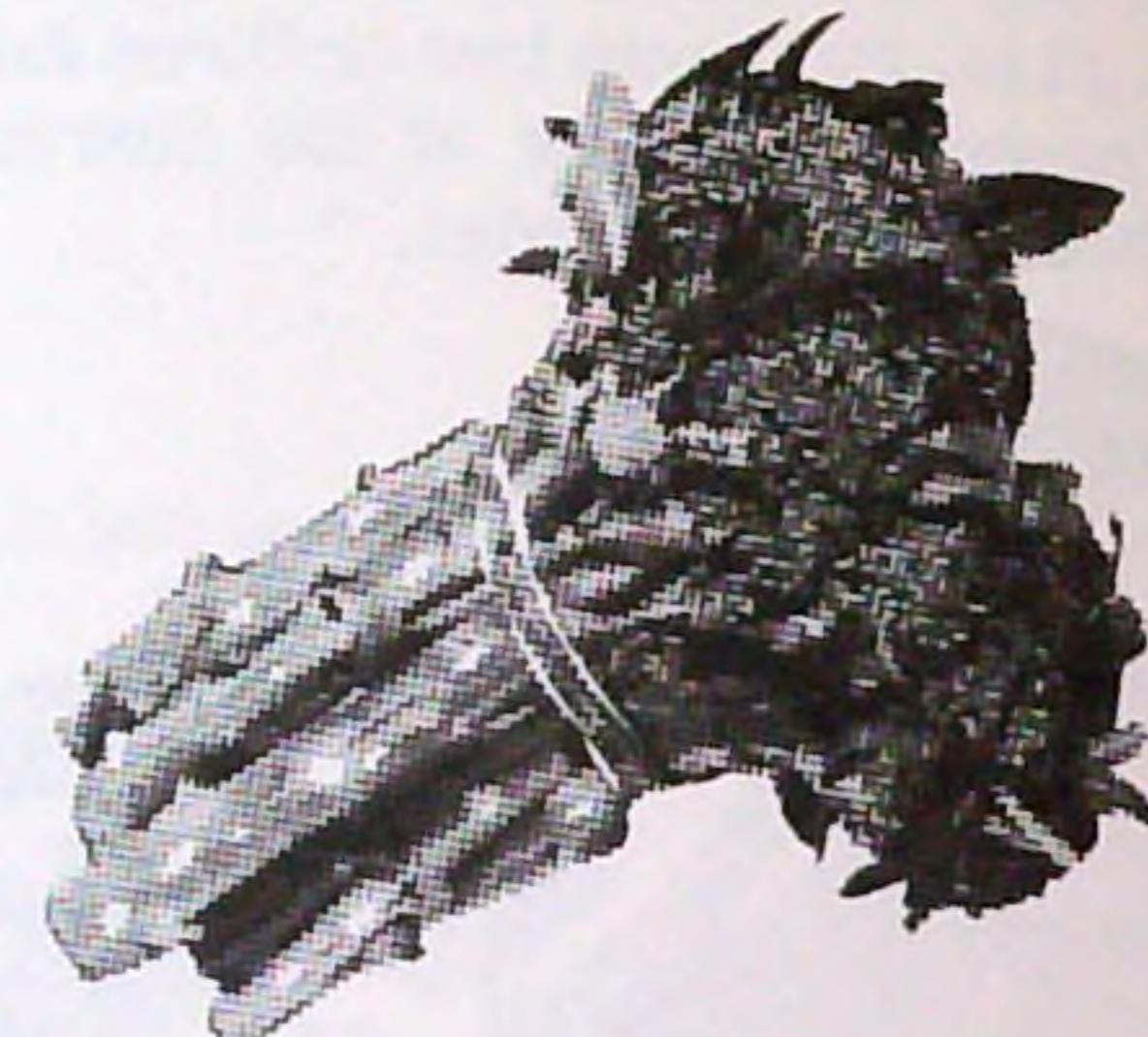
Five Bean Salad

1 can green beans
1 can yellow beans
1 can kidney beans
2 stalks celery
2 medium onions
1 green pepper
1 can garbanzo beans
1 pkg. frozen limas (cooked and cooled).

Bring to a boil and cool the following:

1/2 cup water
2 cups sugar
1 1/2 cups vinegar
1 T. salt

Drain beans and vegetables. Pour vinegar mixture over beans and refrigerate for 24 hours.



Mrs. Pauline Grimm
N. Ella St.

Rivel Soup

1 quart chicken or beef broth
1 cup flour
1 egg
1/2 t. salt

Bring the broth to a boil. Put a cup of flour in a bowl. Break an egg into the flour. Add salt. Mix together until mixture is crumbly. Add to the broth and cook about 10 minutes.

Mrs. Florence Hasty



Mrs. Joe Hasty
Dalton

Potica Nut Rolls

Dough:
5 1/2 cups flour
1 t. salt
1/2 lb. oleo (melted)
2 pkgs. yeast
1 t. vanilla
1 large can Pet or Carnation milk
3 eggs
1/2 cup sugar

Mix yeast in 1/2 cup warm water with one T. sugar. Sprinkle a bit of flour on top. Beat eggs, add sugar, vanilla and milk. Beat again. Add yeast with cooled, melted butter. Add dry ingredients; knead well. Add more flour if needed. Refrigerate for at least 2 hours or overnight. Makes five or six rolls.

Nut Filling:

2 1/2 cups ground nuts
2 cups sugar
2 T. butter (melted)
1 1/2 cups regular milk
2 T. honey
2 t. vanilla
1/4 t. cinnamon

Boil milk and butter. Then put nuts in and boil, but stir constantly for 2 minutes. After cooled, before you spread, beat in an egg and spread on very thin dough. (She stressed it must be very thin dough.) After nut filling is spread, roll tightly like a jellyroll. Bake in preheated oven, 375 degrees, for 40 minutes.

(Poppy seed rolls can be made in the same manner, only use water instead of milk in the filling, and 1 lb. of poppy seeds instead of ground nuts.)

BAKER DELIGHTS

Mrs. Irene Hochstetler



Mrs. Richard Hochstetler
R. D. 2

Cheese Cake

2 8-oz. pkgs. cream cheese
2 eggs
two-thirds cup sugar
1 t. vanilla
1 cup commercial sour cream
2 T. sugar
1 t. vanilla
Crust:
2 cups graham cracker crumbs
½ cup sugar
½ cup melted butter

Mix graham cracker crumbs, sugar and butter together. Press into the bottom and up the sides of a 9-inch spring form pan to form crust. Now cream the cream cheese, softened, until smooth and blend in two eggs, sugar and vanilla. Pour into crust and bake in a moderately hot oven, 375 degrees for 20 minutes. Remove from oven and let stand 15 minutes. Meanwhile, combine 1 c. sour cream with sugar and vanilla. Carefully spread over baked filling. Return cake to a very hot oven — 425 degrees F. and bake for 10 minutes. Cool, then chill overnight before serving. Makes 10-12 servings.



Mrs. Mary Imhoff



Mrs. Roy Imhoff
N. Main St.

Danish Miniature Pastries

1 cup oleo
½ cup shortening
1 package dry yeast
¼ cup warm water
1 can evaporated milk (one and two-thirds cups)
3 egg yolks slightly beaten
2 T. sugar
2 t. salt
1 t. vanilla
5 cup Gold Medal flour
½ cup sugar
2 t. cinnamon

Melt butter and shortening on low heated burner. Dissolve yeast in warm water — stir in milk, egg yolks, sugar, salt and vanilla and melted shortening mixture. Blend in 2 cups flour. Beat at medium speed on mixer three minutes or beat by hand until smooth. Stir in remaining flour, mix until smooth. Put dough in greased bowl and cover with damp towel. Cool several hours or overnight (dough must be firm). Divide dough in half — blend in sugar and cinnamon, use this to roll out dough.

Roll dough into 2 16-inch squares. Cut into 4 x 1 inch strips; spread 1 teaspoonful of date filling on strip. Roll like jelly roll. Place on greased baking sheet cut side down. Cover — let stand in warm place (85 degrees) for one hour or until finger indentation stays when touched.

Bake 15 minutes in 350 degree preheated oven. Drizzle with confectioners sugar icing while warm. Rolls keep well — makes about 88.

Date Nut Filling — Cook two cups dates cut up, ¾ cup sugar and ¾ cup water slowly stirring constantly until thickened; add ½ cup chopped nuts. Cool.

Strawberry Dessert

Crumbs — ½ cup oleo; ¼ cup brown sugar; little salt; 1 cup flour; ½ cup chopped nuts. Mix to make crumbs. Put into 13 x 9 x 2 baking pan. Bake 15 minutes in 400 degree oven.

Dissolve one envelope gelatin in ½ cup cold water.

One quart berries. Out of this quart take one cup of berries and mash; add ¾ cup sugar; 1 t. lemon juice. Bring to a rolling boil. Remove from heat and add gelatin — let cool. When it begins to set — add rest of berries and ½ pint whipped cream. Put layer of berries, then layer of crumbs. Make four layers ending with crumbs.

Mrs. Ethel Immel



Mrs. George Immel
Fair St.

Scalloped Oysters

Strain one quart oysters. Put stale bread crumbs or cracker crumbs in bottom of baking dish. Dot with butter, then a layer of oysters. Season with salt and pepper and bits of butter. Repeat until all oysters are used. Before adding last layer (bread or cracker crumbs and butter) pour in oyster liquid and one pint milk to which one beaten egg has been added. Bake one-half hour at 375 degrees or 45 minutes at 350 degrees. Note: Mrs. Immel uses cracker crumbs.



Two-Week Cole Slaw

1 average head cabbage shredded up fine
1 cup celery (fine)
1/4 cup mango
1/2 cup onion
Sauce:
1 1/2 cups sugar
1 t. celery seed
1/2 t. mustard seed (optional)
1/2 cup white vinegar
2 t. salt

Blend well and store in quart jars — will keep two weeks. It's delicious as well as handy.

Mrs. Ruth Marie Iten



Mrs. George Iten
E. Oak St.



Never Fail Pie Crust

3 cups flour
1 1/4 cup shortening, or 1 cup lard
1 t. salt
1 egg, well beaten
5 T. water
1 T. vinegar

Cut shortening into flour and salt. Combine egg, vinegar and water; pour liquid into flour mixture all at one time. Blend with a spoon or fork just until all the flour is moistened. This is an easy crust to handle and can be rerolled without toughening. May be stored in refrigerator for two weeks. Yields three crusts for 9 or 10 in. pies.

Bacon Spinach Pie

Bake at 400 degrees for 30-40 min.
One unbaked pie shell — Raise rim of pie crust about 1/2 inch from pan and flute.
Chop ... 3 cups washed and thoroughly drained fresh spinach. (Or substitute 2 10 1/2-oz. pkg. frozen chopped spinach, thawed and thoroughly drained.)

Fry ... 8 to 10 strips of bacon until crisp; crumble into pastry-lined pan. Add spinach. Combine ... in large bowl:

3 eggs, slightly beaten
2 teaspoons sugar
1 teaspoon salt
1/8 teaspoon pepper and
1/4 teaspoon onion salt

Add one-sixteenth teaspoon Cayenne Pepper, if desired
Stir in ... 2 cups hot milk (fresh or Pet)

Pour ... over spinach in pastry-lined pan. Top with 1 cup shredded sharp Cheddar Cheese.

Bake ... on bottom rack of moderately hot oven (400) 30-40 minutes until golden brown (or until knife inserted about halfway between center and edge of filling comes out clean). Bake immediately. Let stand 5 minutes before serving.

P.S. I garnish this pie with three slices of green pepper. This pie may also be eaten cold.

Mrs. Cora Jones



Mrs. Sammy Jones
Sterling Ave.

Meatball Casserole

In skillet brown a small onion in 2 T. oil. Add 1-16 ounce can tomatoes and 1-15 ounce can Ragu Spaghetti sauce. Into this hot sauce drop meatballs.

Meatballs

1 pound ground meat
1 egg

one third cup bread crumbs (about two slices of soft bread)

1/4 cup Parmesan cheese

1/4 t. oregano

1 t. salt

pepper

Simmer meatballs for 20 minutes. For the noodles cook a package of wide noodles while meatballs are simmering.

Put noodles in casserole. Pour meatball sauce over top with Mozzarella cheese, 1/4 cup Parmesan cheese and bake 20-30 minutes more at 350 degrees.



Mrs. Susan Jones

Pine-Apple Pie

Sift together ... 2 cups Pillsbury all purpose flour, 1/2 teaspoon salt into large bowl. Cut in ... two-thirds cup shortening until the size of small peas.

Blend ... 1 egg yolk with 2 teaspoons lemon juice and 4 tablespoons water. Sprinkle over flour mixture, stirring with fork until dough is moist enough to hold together. Divide in half. Form into balls.

Roll out ... one portion on floured surface to a circle 1 1/2 inches larger than inverted 9 inch pie pan. Fit loosely into pan.

Prepare ... 4 cups pared, sliced apples (4 medium) add 1 cup (9 oz. can) crushed pineapple, undrained.

Combine ... two-thirds cup sugar, 1 teaspoon cinnamon and 3 tablespoons flour. Add to fruit mixture; place in pie shell.

Roll out ... remaining dough; cut slits. Moisten rim of bottom crust. Place top crust over filling. Fold edge under bottom crust, pressing to seal. Flute. Brush with 1 tablespoon melted butter.

Bake ... at 425 degrees for 10 minutes, then at 350 degrees for 25 to 30 minutes until apples are tender.



Mrs. Susan Jones
former Orrville resident
who resides in Delaware



Cottage Cheese Salad

1 small size Cool Whip

1 carton cottage cheese (small creamed curd)

1 package orange jello

1 small can crushed pineapple (drained)

Mix all together thoroughly and chill for several hours. Best results, make night before.

Mrs. Jane Kamp

Lazy Woman's Cake

2 C. granulated sugar
3 C. flour
1 t. salt
5 T. cocoa
2 t. soda (heaping)
1 C. cooking oil
1 T. vanilla
2 T. vinegar
2 C. cold water

Sift dry ingredients into large 9 x 13 inch pan, ungreased. Make three holes in dry ingredients, put oil in one, vanilla in the second, and vinegar in the third. Pour water over all and stir with fork until well blended. Bake at 350 degrees for 30 minutes or until done.

Frosting

9 T. brown sugar
6 T. canned milk
3 T. butter

Bring to a rolling boil and let cool a little. Add powdered sugar until right consistency.



Mrs. Ronald Kamp
N. Elm St.

Mock Swiss Steak

3 lb. hamburger
1 cup cracker crumbs
1 cup water
3 t. salt and a dash of pepper
1 t. kitchen bouquet
1 can mushroom soup
2 small cans mushroom steak sauce.

Mix hamburger, crumbs and water. Put onto baking sheet. Put in refrigerator over night. Cut in squares, roll in flour, salt and pepper. Brown lightly in skillet. Put in roaster and pour on mushroom soup and steak sauce. Put in oven 1-hour at 275 degrees. Serves eight.

Mrs. Mary Kaufman



Mrs. Henry Kaufman
R. D. 1

Rhubarb Orange Cream Pie

Rhubarb in orange custard fills the pastry and puffs up while baking.
Pastry for 9 inch pie shell
3 eggs separated
1 1/4 cups sugar
1/4 cup soft butter or margarine
3 T. frozen orange juice concentrate
1/4 cup flour
1/4 t. salt
2 1/2 cups rhubarb, cut in 1/2 inch pieces
one-third cup chopped pecans

Line 9 inch pie pan with pastry; make high fluted rim. Beat egg whites until stiff; add 1/4 cup of the sugar gradually, beating well after each addition.

Add butter and juice concentrate to egg yolks; beat thoroughly. Add remaining 1 cup sugar, flour and salt; beat well.

Add rhubarb to yolk mixture and stir well. Gently fold in meringue. Pour into pastry-lined pan; sprinkle with nuts.

Bake on bottom rack in moderate oven 375 degrees for 15 minutes. Reduce heat to 325 degrees and bake 45-50 minutes more.



Festive Strawberry Fantasy Pie

1/2 cup butter
3/4 cup flour
1/2 cup mashed potato flakes
one-third cup firmly packed brown sugar
1 t. instant tea powder
1 two-thirds (6 1/4 oz. pkg.) vanilla frosting mix
2 packages 8 oz. each; cream cheese, softened
2 cups sliced fresh strawberries, sweetened
1 cup (1/2 pint) sweet cream.

Preheat oven to 400 degrees. Melt butter in 9 inch pie pan; remove from oven. Add flour, potato flakes, brown sugar and tea powder; mix well. Bake at 400 degrees for 10-12 minutes or until golden brown, stirring after five minutes of baking. Reserve 2 T. baked crumbs for garnish. Lightly press remaining crumbs into bottom and sides of pie pan. Cool.

While preparing filling, pour filling into cooled crust; garnish with reserved crumbs and whole strawberries. Freeze about four hours. Remove from freezer 15 minutes before serving.

To prepare the filling, in large mixer bowl, combine dry frosting mix and cream cheese. Beat at low speed until thoroughly combined; beat two minutes at medium speed until smooth. By hand, fold in strawberries and whipped cream. Pour into prepared pie crust. Makes 1-9 inch pie.

Mrs. Judy Kropf



Mrs. John Kropf
Wabash Ave.

Mom's Homemade Chili

1 1/4 to 2 pounds of ground beef
2 large onions
1 quart water
2 cans tomato soup
2 cans red kidney beans
chili powder to taste

Brown beef then add onions and water and simmer 45 minutes. Then add tomato soup — simmer 45 minutes more. Now add beans and simmer 15 minutes. Add chili powder to taste. (If preferred one cup cooked elbow macaroni can be added.) If chili is too thick use tomato juice to thin.



"Torte"

1 cup flour
1 cup crushed graham crackers
1/2 cup powdered sugar
1 cup chopped nuts
1 cup butter (melted)
1 8-ounce package cream cheese
1 cup powdered sugar
1 t. vanilla
1/2 pint whipping cream
2 cans cherry pie filling

Mix first five ingredients. Spread in 13 x 9 inch pan and bake at 350 degrees for 10 to 15 minutes. Let cool. Cream one cup powdered sugar, vanilla, and cream cheese. Whip cream and fold into cheese mixture. Spread this over ingredients in pan. Top with cherry pie filling and chill.

Mr. & Mrs. Gordon Lehman



Mr. and Mrs. Gordon Lehman
W. Market St.

Caramels

2 lb. granulated sugar
1 1/2 lb. white Karo
3 pint 18 to 20 per cent cream

Put sugar, karo and 1 pint of cream in a large heavy aluminum kettle on the stove. Stir constantly to 236 degrees. Add second pint and keep stirring to 236 degrees and add last pint and cook to 236 degrees, stirring constantly. Take off stove and add one tablespoon vanilla and nuts if desired. Pour in greased cake or pie pans about 1/2 inch thick and let cool until you can cut in squares and wrap in wax paper.

Grandma Lehman's Potato Soup

This recipe has been handed down in the Lehman family for the past three generations. Lehman's are of the Swiss descent. Place two tablespoons of butter in pan, melt and add one small onion diced, one medium potato diced. Season and simmer a few minutes. Then add water to barely cover and cook until potatoes are tender. Add several cups of milk and bring to boil.

To serve, cube swiss cheese in soup dish and pour on the hot soup.

Mississippi Mud

Butter the size of a walnut
1 1/2 cups brown sugar
1/2 cup water
5 T. flour
3 egg yolks
3 cups milk
1 t. vanilla
12 graham crackers

Melt butter and brown slightly. Add sugar and water, boil two minutes. Mix egg yolks, flour and milk. Add to syrup and boil to thick. Place pudding in casserole. Roll graham crackers fine and place on top of pudding. Beat egg whites until stiff. Add a little sugar and vanilla and place on top. Sprinkle 1 teaspoon of cracker crumbs on meringue.

Mrs. Emma Lehman



Mrs. Milton Lehman
R. D. 2

Rolled Oat Cake

Mix and let stand 20 minutes:

1 cup quick oats

1½ cups boiling water

Mix the following as for a cake and add to the oat mixture:

1 cup light brown sugar

1 cup white sugar

½ cup oleo

2 eggs

1 t. vanilla

1½ cups flour

½ t. salt

1 t. baking powder

1 t. soda

1 t. cinnamon

Bake at 350 degrees for 30 minutes.

When cool, cover with the following topping:

Topping

¾ cup brown sugar

¼ cup oleo

½ cup evaporated milk



Boil 2 minutes; add ½ t. vanilla. Beat for 1 minute; add ¾ cup cocoanut and ½ cup chopped nuts. Spread on cake and put under broiler for a few minutes to brown lightly.

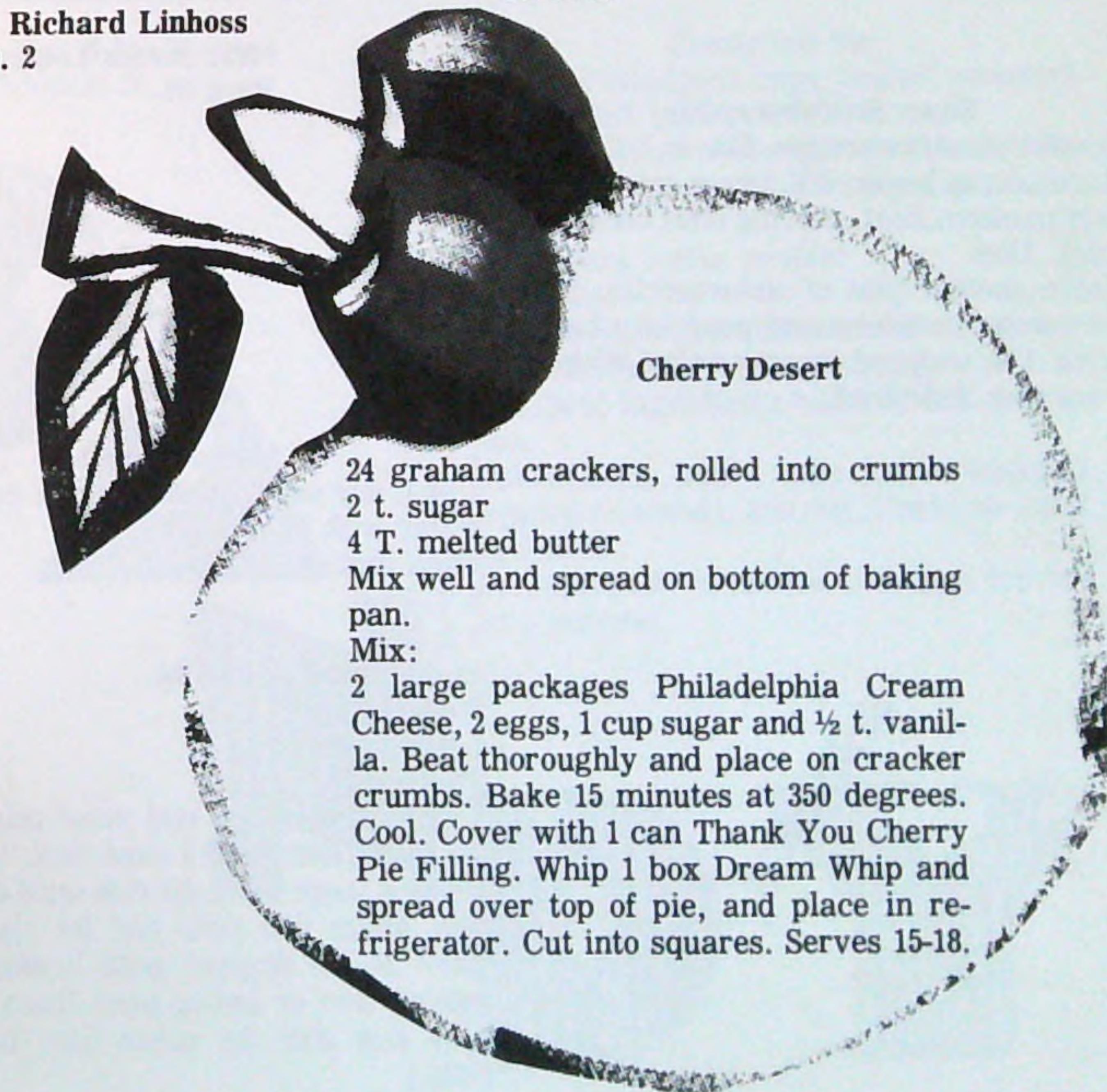
This topping is good, too, without broiling and also makes a good topping for other cakes.

Mrs. Ruth Linhoss



Mrs. Richard Linhoss
R. D. 2

Gobs
Cream together:
2 cups sugar, ½ cup shortening, add two eggs
Add these sifted dry ingredients:
4 cups flour, 2 t. soda, ½ cup baking powder
½ t. salt, ½ t. cocoa
1 cup sour milk
1 t. vanilla
Add ½ cup boiling water and mix well.
To make cookies, fill a teaspoon and drop on an ungreased cookie sheet. Bake at 425 degrees for 5-7 minutes.
Filling For Gobs:
Cook until thick, stirring constantly:
5 T. flour
1 cup milk
Cool.
Beat together with mixer, 1 cup Crisco or butter, 1½ cups powdered sugar, ¼ t. salt and 1 t. vanilla. Gradually add the cooled paste mixture and stir well. To make Gobs, place cream filling in between two cookies.



Cherry Desert

24 graham crackers, rolled into crumbs

2 t. sugar

4 T. melted butter

Mix well and spread on bottom of baking pan.

Mix:

2 large packages Philadelphia Cream Cheese, 2 eggs, 1 cup sugar and ½ t. vanilla. Beat thoroughly and place on cracker crumbs. Bake 15 minutes at 350 degrees. Cool. Cover with 1 can Thank You Cherry Pie Filling. Whip 1 box Dream Whip and spread over top of pie, and place in refrigerator. Cut into squares. Serves 15-18.

Mrs. Pat Lonier



**Mrs. James Lonier
Park St.**

Super Strawberry Pie

Crush 1 pt. strawberries. Stir in 3 T. cornstarch, 1 cup sugar, 2 T. lemon juice. Cook over medium heat, stirring until clear and thick. Cool.

Halve another pint of strawberries. Fold into cooled mixture and pour into baked crust. Use whipped cream or Cool Whip as a topping if desired.

Mother's Rolls

1 pkg. dry yeast dissolved in $\frac{1}{2}$ cup warm water with $\frac{1}{2}$ t. sugar

Then mix:

5 T. lard

1 t. salt

$\frac{1}{2}$ cup sugar, heaping

3 egg yolks

1 whole egg

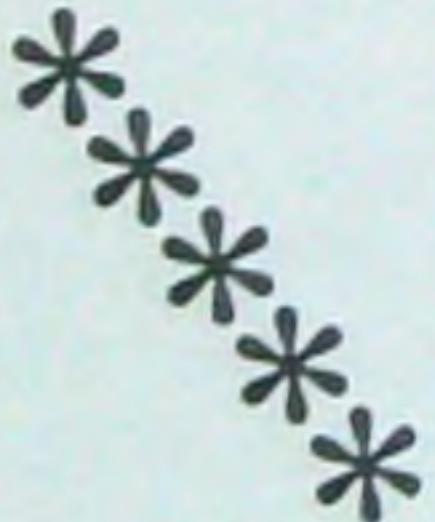
Then add:

1 cup warm water and yeast mixture

$5\frac{1}{2}$ cups flour (add 3 cups first, then $2\frac{1}{2}$)

Using a large bowl, let rise until double in size. Make into rolls and let rise again.

Bake at 400 degrees until brown. Brush melted oleo or butter over them. (These rolls can also be made into breakfast rolls.)



Mrs. Mary Lee Maiwurm



**Mrs. David Maiwurm
E. Chestnut St.**

Nut Bread

Mix together:

2 cups brown sugar

3 eggs

2 cups buttermilk

2 t. soda

$4\frac{1}{4}$ cups flour

1 t. baking powder

$\frac{1}{2}$ cup melted butter

$1\frac{1}{2}$ cups pecan meats

Put in 2 bread pans and bake $1\frac{1}{2}$ hours at 225 degrees. (For banana-nut bread, add one ripe banana.)

Candy Bar Pie

One and one-third cups grated cocoanut
2 T. melted butter

Mix the two above for pie shell, and bake at 325 degrees for 10 minutes. Let cool.

Filling:

1 t. instant coffee powder

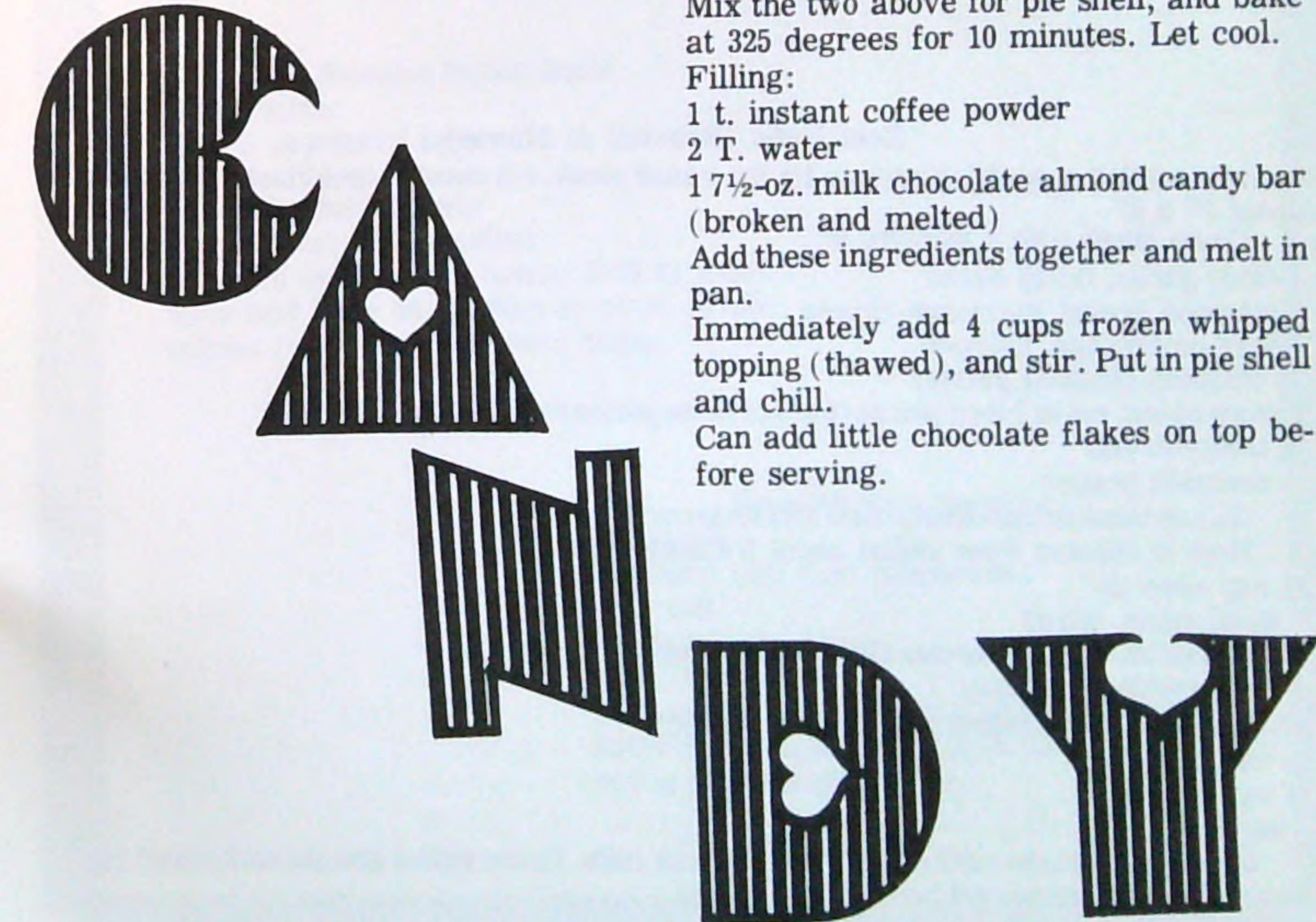
2 T. water

$1\frac{1}{2}$ oz. milk chocolate almond candy bar (broken and melted)

Add these ingredients together and melt in pan.

Immediately add 4 cups frozen whipped topping (thawed), and stir. Put in pie shell and chill.

Can add little chocolate flakes on top before serving.



Mrs. Nora Mastrine



Mrs. Julian Mastrine
Spring St.

Beef Rolls (Bracioli di Manse)

Lay out flat on working surface $1\frac{1}{2}$ lbs. round steak, cut about $\frac{1}{2}$ inch thick. Cut pieces about 3" x 5".

Cover steak with a mixture of:

1 clove garlic, finely sliced
1 teaspoon grated Parmesan cheese

1 hard-cooked egg, chopped

$\frac{1}{2}$ teaspoon chopped parsley

2 slices bacon, cut in 1-inch pieces (put 2 of these pieces on each piece of steak.)

$\frac{1}{2}$ teaspoon salt

$\frac{1}{8}$ teaspoon pepper

Roll up steak to enclose mixture and tie securely.

Heat in chicken fryer skillet about 5 minutes:

$\frac{1}{4}$ cup olive oil

1 small onion, sliced

Add steak rolls, and brown slowly on all sides.

Meanwhile, combine:

$2\frac{1}{2}$ cups canned tomatoes (pureed and sieved)

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. pepper

1 bay leaf

Slowly add tomato mixture to browned steak rolls. Cover skillet and simmer about $1\frac{1}{2}$ hours. Remove string and bay leaf and serve.

Mrs. Eleanor Melkerson



Mrs. Niles Melkerson
R.D.2

Swedish Butter Balls

$\frac{1}{2}$ lb. butter

$\frac{1}{2}$ cup powdered sugar

1 T. vanilla

1 cup ground walnuts

2 cups flour before sifted

Mix well and chill 3-4 hours. Roll in small balls and bake in 350-degree oven. While warm, roll in confectioners sugar.

Swedish Rice Pudding

1 qt. milk

one-third cup rice (uncooked)

$\frac{1}{2}$ t. salt

one-third cup sugar

stick cinnamon

Cook in double boiler $2\frac{1}{2}$ -3 hours, until rice absorbs the milk. Serve with half and half and a dash of cinnamon.

Mrs. Thelma Mowrer



Mrs. Omar Mowrer
S. Vine St.

Swedish Breakfast Roll
½ recipe basic sweet dough
¼ cup raisins
¼ cup chopped candied cherries
2 T. melted butter
¼ cup chopped nuts
confectioners sugar icing
When dough is light, add and knead in raisins, nuts and cherries. Shape dough into two balls; let rest 10 minutes. Flatten each ball into oval sheet about $\frac{3}{4}$ -inch thick. Brush one-half of sheet with melted butter. Fold over, like large parkerhouse roll. Place on greased baking sheet. Brush lightly with melted butter; let rise until doubled (about 1 hour). Bake in 350-degree oven for 25-30 minutes. When cool, brush with confectioners sugar icing and sprinkle with chopped nuts.

Pizzles

1 doz. eggs
1 lb. oleo
3 T. anise seed
8 t. baking powder
3 cups sugar
7 cups flour

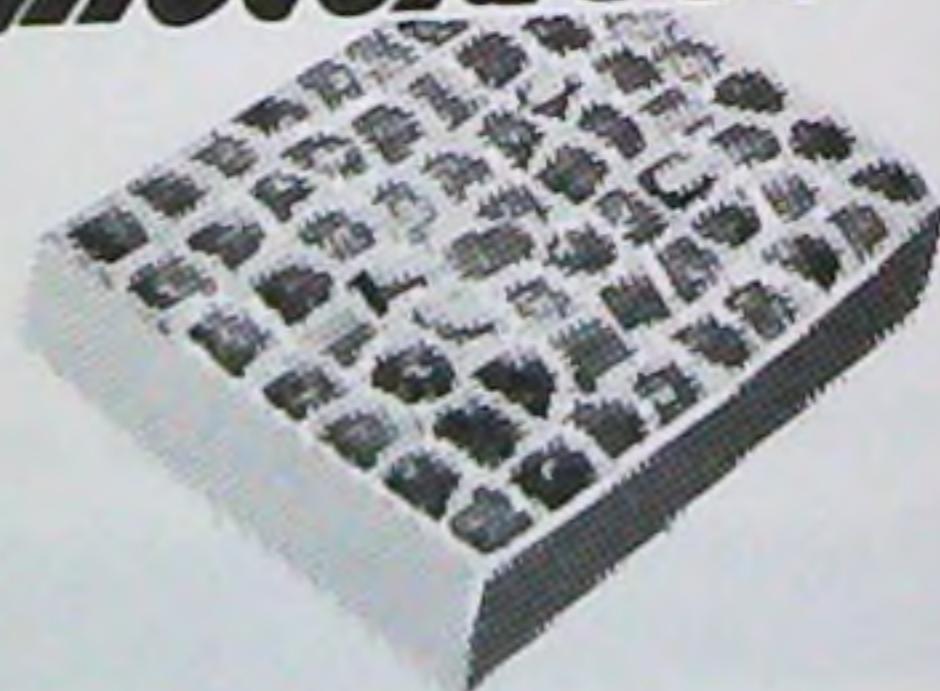
Beat eggs well, add sugar gradually and beat. Add shortening (melted and cooled). Mix well. Add flour a little at a time with the baking powder and salt. Chill dough for 2 hours or overnight. Bake on heated iron a tablespoon at a time.

Fudge

2 cups evaporated milk
1 cup white corn syrup
6 cups granulated sugar
6 squares unsweetened chocolate
½ cup butter
2 t. vanilla

2-3 cups pecan meats, chopped
Combine milk, corn syrup, sugar and chocolate. Bring to a quick boil, stirring constantly. Then reduce heat to a medium setting. Wash crystals from sides of pan several times. Cook to 234 degrees on candy thermometer or soft-ball stage. Remove from heat; add butter, but do not stir. Let mixture cool until you can press your hand to the bottom of pan. Add vanilla, beat until mixture begins to hold shape. Add nuts and pour into greased pans. Makes four pounds of candy.

Chocolates



Mrs. Karen Norheim



Mrs. Neil Norheim
E. Oak St.

Sandbakelse

1 cup butter
1 cup sugar
2 ½ cups flour
1 t. almond extract
2 eggs

Cream butter; gradually add sugar. Add eggs, beat well, and add flour. Press small pieces of dough into individual tins to make a hollow shell. Put tins on cookie sheet and bake at 350 degrees until light brown. When done, remove tins and place on a board upside down until they drop out. Yield — 4 doz. Fill with jellies, ice cream or custards.

Krumkreiger

Cream together:
2 cups sugar and 1 cup butter
5 eggs (add yolks separately)
½ cup water
3 cups flour
Beat egg whites separately and add last 1 level t. ground cardamon seeds. Cook on Swedish iron and roll while hot. Yield — 3½ doz.



Mrs. Diana Norris

Spanish (Potato) Omelet (this recipe makes two servings)

4 slices bacon
1 large potato (1/2 pound), pared and thinly sliced
1 medium onion finely chopped (1/2 cup)
1/2 green pepper, seeded and chopped

4 eggs
1/2 teaspoon salt
1/8 teaspoon pepper

1. Cook bacon in medium-size skillet until crisp; drain and crumble.
2. Drain off all but 2 tablespoons of the drippings. Add potatoes; cook over medium heat until almost tender, about 5 minutes. Add onion and green pepper. Continue cooking until potatoes are tender.
3. Beat eggs with salt and pepper; pour over potatoes. Sprinkle bacon over eggs. Cook over medium heat without stirring until eggs are almost set. Cover; cook a few minutes longer just until the eggs are completely set. (Don't overcook.)
4. Loosen omelet from skillet with spatula. Fold out onto warm serving plate.



Mrs. Harvey Norris
E. Paradise St.



Gretta Peters

Another pressure cooker recipe
using ground beef —

Published in National Presbyterian Cook-
book

1 pound ground beef
2 eggs
1/8 t. marjorane
Dash or garlic salt
1 medium onion, minced
Salt and pepper to taste
1 - 6 oz. can tomato paste
1 - 10 oz. can tomato puree
1/2 t. oregano
1/4 t. basil
2 bay leaves
1 pound spaghetti, cooked according to
package direction.
Grated Romano cheese to taste

Combine first six ingredients; shape into
balls. Brown all over in hot fat. Combine
tomato paste, puree, and herbs in pressure
cooker; add meatballs. Cover, pressure at 15
pounds for 12 minutes. Run water over cooker
until pressure is down; remove lid. Add
spaghetti and Romano cheese to beef mix-
ture. Serve in large bowl. Yield six servings.



Gretta Peters
E. Market St.

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Peanut Butter Fudge — Makes 4 pounds

1 cup butter
4 1/2 cups sugar
1 can evaporated milk - 12 ounce
salt to taste
1 1/2 cups peanut butter
1 t. vanilla
1/2 t. rum or brandy
7 ozs. marshmallow cream

Dissolve butter, in milk over medium
heat. Add Sugar and salt. Bring to boil
stirring constantly to 225 degrees (soft ball).
Remove from heat — Add peanut butter and
marshmallow cream. Pour in pan. Let cool.
Cut into squares.

Mrs. Nettie Priest



Mrs. Clarence Priest
Lynn Dr.

Old Fashioned Soft Sugar Cookie

Sift together:
3 1/4 cups sifted flour
1 teaspoon soda
1/2 teaspoon salt
In another bowl —
1/2 cup butter
1 cup sugar
1 egg unbeaten
1 teaspoon vanilla
Mix real well

Add: 1/2 cup thick sour cream and dry ingredients. Roll out on lightly floured board to 1/4 inch thickness. Cut into shapes. It is preferred to ice cookies with butter icing or sprinkle them with sugar, after baked. Bake at 325 degrees for 12 minutes.



Mrs. LaVera Ressler

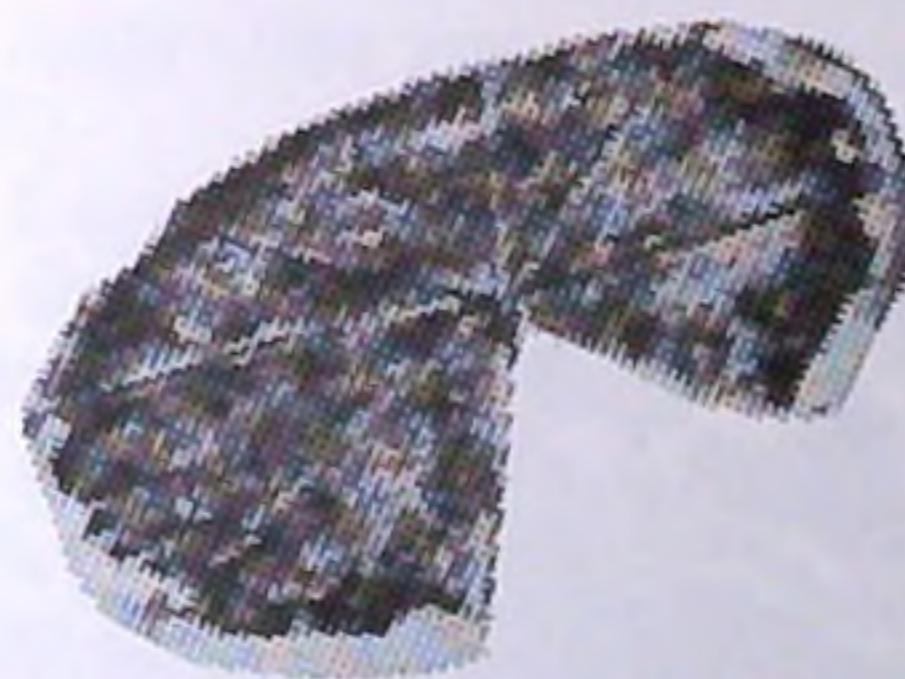


Mrs. Donald Ressler
E. Oak St.

Pizza

1 slice bread
tuna
cheese
tomato puree
oregano

Broil bread on one side until golden brown. Put the toasted side down on a cookie sheet, spread with tomato puree and sprinkle with oregano. Put tuna on top with colby, longhorn or swiss cheese. Broil until cheese is melted.



Stuffed Peppers

5 large green peppers
2 pounds chuck or round
2 1/2 cups cooked rice
onion flake to taste
3 - 8 oz. cans tomato sauce

Cut peppers in half lengthwise. Remove seeds and wash. Combine beef, cooked rice, onion flakes, salt and pepper and one can of tomato sauce. Pile mixture into peppers in large baking dish. Pour remainder of sauce over peppers. Cover tightly and bake at 350 degrees for 1 1/4 hours or until peppers are tender — basting occasionally. Serves 4-6. (Note: All these recipes are good served with a tossed salad, and a cooked vegetable such as broccoli and cauliflower.)

Frosty Fruit Snack

Freeze one cup skim milk in ice cube tray.

In blender put 1-2 cups of frozen unsweetened fruit (blueberries, peaches, strawberries, etc.)

Ad artificial sweetener, the equivalent of 1/4 to 1/2 cup of regular sugar depending on the fruit you use. Pour one cup skim milk on this and add your frozen skim milk. Blend until smooth. I usually eat half of it and freeze the other half for another day. Good for an evening snack.

Veal And Spaghetti
Pan broil veal steaks or ground veal patties. Cover with tomato puree in which you've added, onion flake, garlic salt, oregano and artificial sweetener to taste. Simmer 20-30 minutes. Serve on cooked spaghetti.

Mrs. Velda Rohrer



Mrs. David Rohrer
R. D. 1

Busy Day Casserole

4 oz. noodles, cooked
1 - 7-oz. can chunk tuna
 $\frac{1}{2}$ c. light cream
1 can condensed cream of mushroom soup
1 small onion, chopped
4 oz. cheddar cheese, cubed
 $\frac{1}{2}$ c. crushed potato chips

Mix together first six ingredients in 1½-qt. casserole and top with potato chips. Bake at 350 degrees for 30 minutes.



Strawberry Pie

1 c. sugar
2 T. cornstarch
2 T. white corn syrup
1 c. water

Mix together the above ingredients and cook until clear and thick. Remove from heat and add three rounded T. of strawberry jello and a few drops of red food coloring. Stir well and cool. Pour small amount into baked 9-inch pie crust and add 1 quart frozen strawberries, (x)partially thawed and well drained. Add remaining glaze on top of strawberries and refrigerate until set. Whipped cream topping may be used if desired.
(x)Use 1 quart fresh strawberries when available.

Mrs. Anna Roth



Mrs. Glenn Roth
R. D. 1

Clothes-Pin Cookies

3 cups flour and add 2 T. sugar to that
2 cups Fluffo (and it has to be Fluffo)
Take $\frac{1}{2}$ cup of Fluffo and mix with flour and sugar (like you would in making a pie crust)

Mix 2 egg yolks (beaten to 1 cup cold water, then add this to other ingredients, mixing well

Roll out on lightly floured board to $\frac{1}{4}$ -inch thick. Spread part of the 1½ cups of Fluffo on top of dough that has been rolled out. Fold dough into thirds and then in half and put in refrigerator for 1 hour. Take dough out and repeat same process three more times, placing in refrigerator 1 hour after each time. Dough will be worked this way a total of 4 times. After the last time, cut dough in half and roll out again to $\frac{1}{4}$ -inch thick. Cut this in three horizontal strips and then cut one-inch vertical strips. Put flour on palms to keep hands from sticking and then take each strip and form dough in



a round-pencil effect. Wrap closely around ungreased wooden clothes-pin. Bake 15-20 minutes at 400 degrees (or until light brown). Take off clothes-pins while still a little warm (they slide off better). Let cool completely and fill with this filling:

1 cup milk
4 T. flour (heaping)
Cook these two ingredients together until thick like a paste. Cool completely. Using an electric mixer, cream together: paste, $\frac{1}{2}$ lb. butter or oleo, 2 cups powdered sugar, 6 T. marshmallow creme and 1 t. vanilla. Beat at high speed until really fluffy like whipping cream. Using a metal cake decorator, fill the cookies. Then take a little sifter, put powdered sugar in it, and sprinkle on cookies.

This recipe makes about 800 cookies.



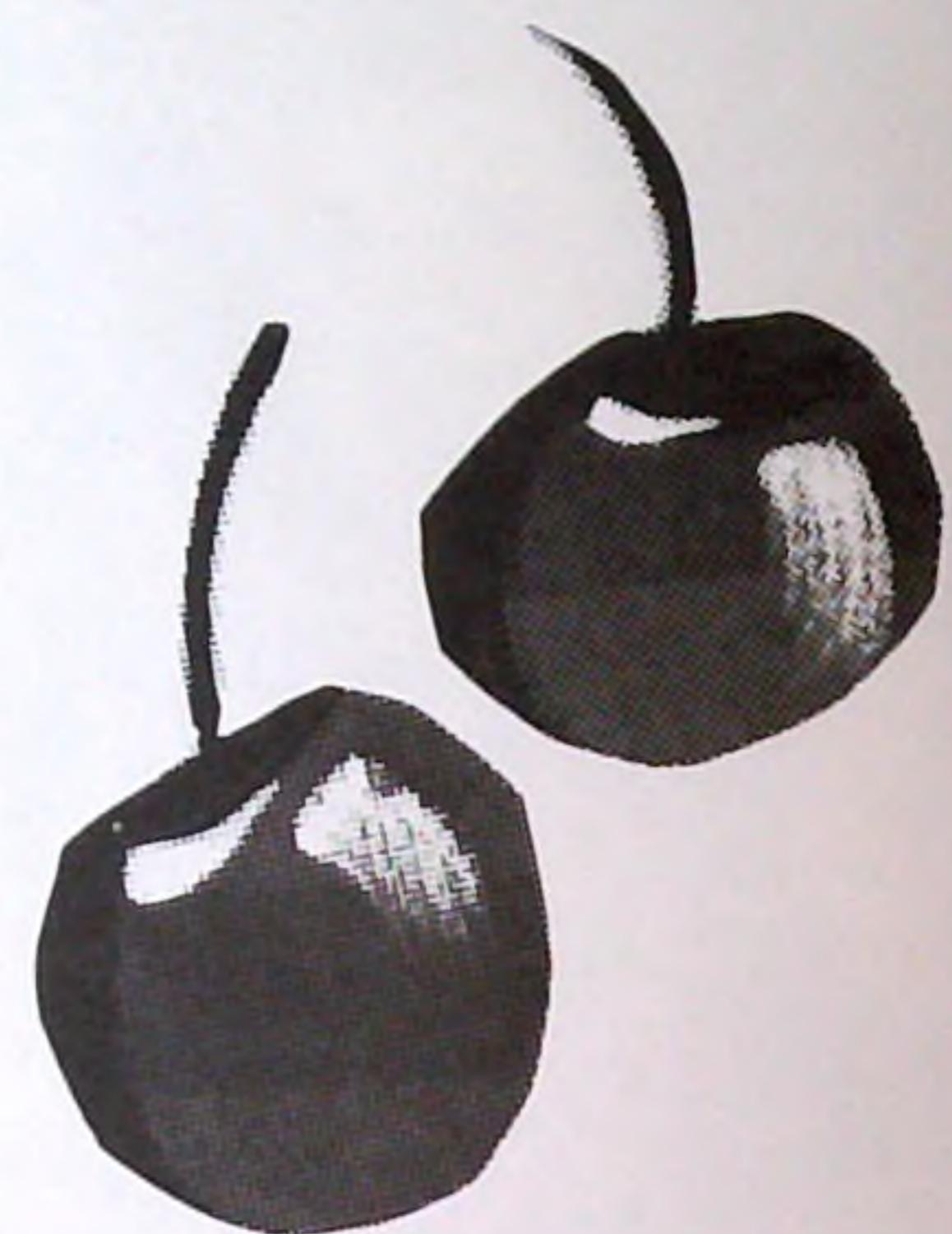
Mrs. Mary Esther Schmid



Mrs. Walter Schmid
S. Crown Hill Rd.

Chuck Wagon Chowder

1½-2 pounds ground beef
¼ cup chopped onion
¼ cup green pepper
¼ t. hot sauce or ½ t. chili powder (or to taste)
2 cups uncooked noodles
3 cups (No. 2 can) tomatoes (may want to use a little more liquid)
1 cup or more Velveeta cheese or American cheese
Salt and a little sugar
Brown meat in electric skillet. Add onions, peppers, seasonings, noodles and tomatoes. Cover and simmer about ½ hour or until noodles are tender. You can add one package frozen peas at the last (cooked peas or frozen peas broken apart) and cook during the last 8 minutes or so. Melt cheese on top. Can also be put in the oven and baked if preferred.



Cherry Supreme

Six egg whites (beat until foamy), add ¼ t. cream of tartar and beat until very stiff. Gradually add 2 cups (not quite full) sugar, and 2 t. vanilla. Fold in 2 cups finely rolled soda crackers, ¾ cup chopped nuts. Bake in greased 9 x 13 pan 25-30 minutes at 350 degrees. When cool, cover with 1½ pint whipping cream (whipped) or dream whip. Add cherry or blueberry pie filling on top.

Note: Mrs. Schmid likes to make her own topping using clear jello and frozen cherries.

Cinnamon Bread

1 pkg. Red Star yeast, ¼ cup lukewarm water
½ cup shortening
½ cup sugar
1 t. salt
Add 1 cup scalded milk and let cool
Add one egg
3½-4 cups flour
Knead about 10 minutes. Let raise. Work down and let rest 10 minutes. Roll out about 8 x 15. Spread with milk or cream and sprinkle with ¼ cup sugar, 1½ t. cinnamon. Roll and seal ends. Let raise. Bake 45 minutes at 350 degrees. Brush hot bread with corn syrup and sprinkle with some cinnamon sugar.

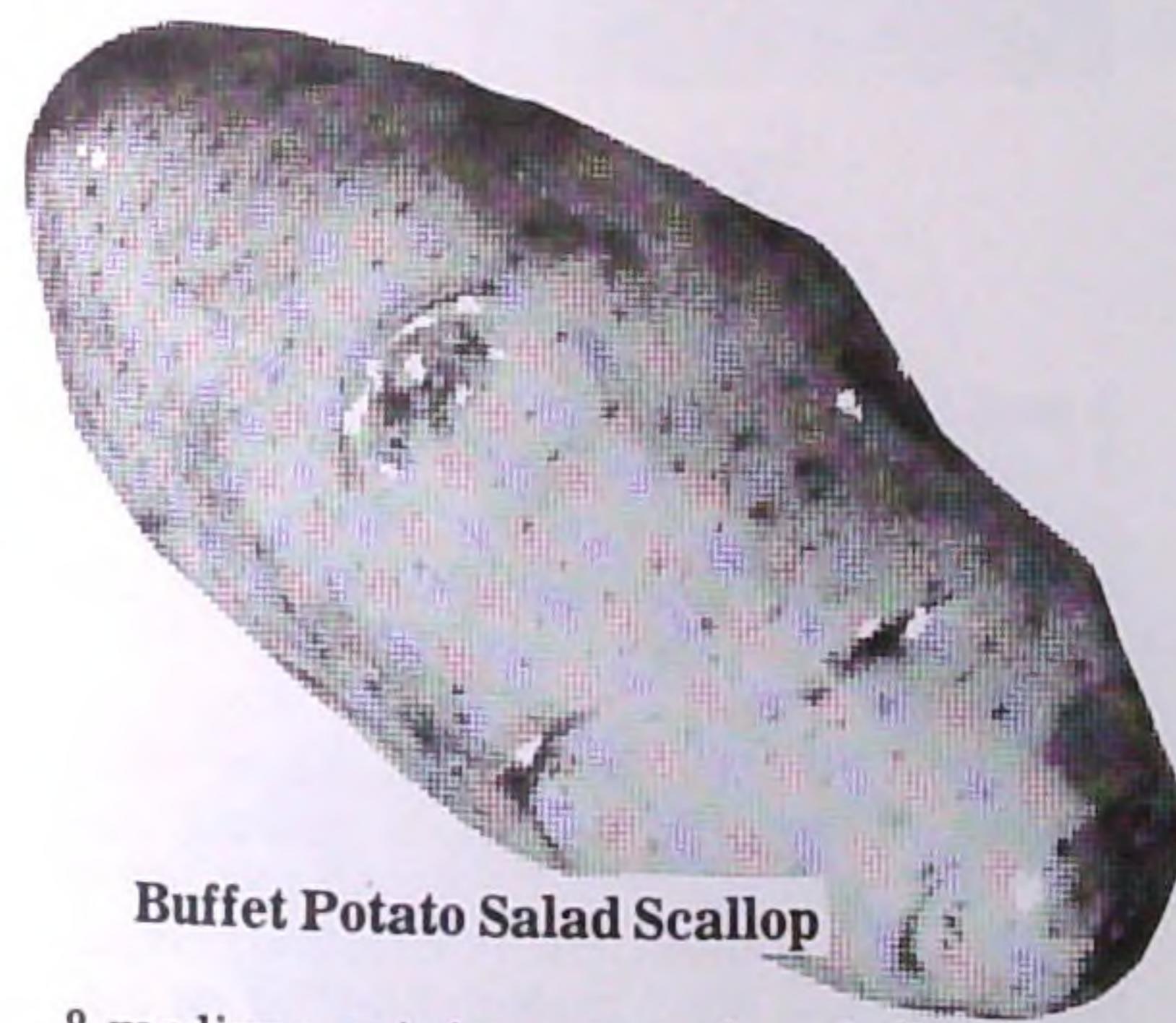
Mrs. Elaine Schloneger

Swiss Chocolate Pie

1½ cups crushed graham crackers
3 T. sugar
½ cup melted butter
Mix and pack this mixture on bottom and sides of a 9-inch pie pan. Chill one hour.

Filling:

¾ cup sugar
½ cup margarine
Beat until fluffy
1 t. vanilla
1 square unsweetened chocolate
Add two eggs, one at a time, beating five minutes after each egg at moderate speed. Then turn to high speed and beat five minutes more. Melt 1 square unsweetened chocolate over hot water, cool slightly, and add to egg mixture. Blend completely. Pour into crust and chill several hours.



Buffet Potato Salad Scallop

8 medium potatoes, pared and diced
1 t. salt
¼ t. garlic powder
1 envelope onion sauce mix
1 can cream of celery soup
¼ cup milk
½ cup salad dressing
3 T. chopped dill pickle
Cover potatoes with cold water, add salt and garlic powder and bring to a boil. Simmer until tender, then drain. Prepare onion sauce mix. Add soup and milk. Heat thoroughly. Stir in remaining ingredients. Combine with potatoes and turn into shallow baking dish. Bake 30 minutes at 350 degrees — then brown under broiler. Serves 12.

Sausage Pie Supper

1 lb. bulk pork sausage
1 No. 2 can pork and beans
1 small can tomato soup
1 t. salt
1 big apple, sliced
¼ cup brown sugar
Brown sausage, pour off fat and add beans, tomato soup and salt. Pour into small greased pan. Arrange apple slices on top and sprinkle with brown sugar. Make drop biscuits from Bisquick and place on top of apples. Bake at 425 degrees for 30 minutes.



Mrs. Wendell Schloneger
N. Crown Hill Rd.

Mrs. Mary Scott

Scotcharoos

1 cup granulated sugar
1 cup light corn syrup
1 cup peanut butter
6 cups rice krispies
1 6-oz. chocolate chips
1 6-oz. butterscotch chips

Combine sugar and syrup in sauce pan. Cook over low heat until it bubbles. Remove from heat. Stir in peanut butter. Mix well. Add rice krispies and stir. Press in 13 x 9 inch buttered pan. Melt chips in double boiler and spread over mixture.

Coffee Cake

3 cups flour
6 t. baking powder
1/4 t. salt
1 1/2 cups sugar
1/2 cup shortening
2 eggs (beaten)
1 cup milk
2 t. vanilla

Mix flour, baking powder, salt, sugar and cut in shortening. Add eggs, vanilla, and milk.

Filling or crumbs:
1 cup brown sugar
4 T. flour
4 t. cinnamon
5 T. melted butter
1 cup nuts

Put in greased 13 x 9 inch pan and alternate batter then filling and ending up with filling. Bake 45 minutes at 350 degrees.

Lasagne

1 pound ground chuck
1 t. garlic salt
1 small can tomato paste
1 8-oz. package lasagne noodles
1 pound milk brick cheese (grated) casino
1/2 cup parmesan cheese
1 number two can whole tomatoes (2 1/2-3 cups)
1 1/2 T. salt
1/4 T. pepper
1/2 T. oregano

Brown hamburger and add tomato paste, tomatoes, salt, pepper and oregano. Cover and simmer about 20 minutes. Cook noodles in boiling salt water plus 1 T. salad oil about 15 minutes. Drain and rinse. Fill casserole with layer of sauce, noodles, cheese, noodles, sauce, etc. Top with parmesan cheese. Bake at 375 degrees for 30 minutes.



Mrs. Carroll Scott
Primrose Ln.

Strawberry Salad

2 packages strawberry jello
2 cups boiling water
2 10-ounce packages frozen strawberries
1 1/2 cups crushed pineapple (drained)
2 large ripe bananas (diced)
1 cup sour cream

Dissolve jello in boiling water. Add berries, stir occasionally until thawed. Add pineapple and bananas. Pour half mixture in 8 x 8 pan. Chill until firm. Spread sour cream over jello and pour remaining jello on top. Serve on lettuce leaf.

Mrs. Jan Shonk



Mrs. William Shonk
S. Main St.



Crusty Oven-Baked Chicken

In plastic bag put following:
1-10 cent package instant potato flakes
1 cup fine bread crumbs
1/4 cup grated parmesan cheese
1 T. salt
1/2 t. pepper
1 t. garlic salt
1 t. onion salt
2 t. Italian seasonings

Lightly beat one egg and add 1 1/4 cup water. Dip chicken pieces into egg mixture,

then put in plastic bag and shake. Place chicken on cookie sheet greased with one-third cup oleo. To melt oleo on cookie sheet, Mrs. Shonk places cookie sheet on stove burner with low heat and melts the oleo.

Bake at 325 degrees for two hours, turning occasionally.

Hot Cross Buns

It wouldn't be Easter at the Shonk household if Hot Cross Buns weren't made.

2 packages dry yeast
2 cups milk scalded and cooled
1/2 cup oleo
two-thirds cup sugar
2 eggs
1/2 t. salt
1/2 cup raisins
7 1/2 cups flour

Dissolve yeast in cooled milk. Add oleo, sugar, eggs, salt. Mix well. Gradually add flour and raisins. Knead lightly. Let rise until doubled, about 1 1/2 hours. Shape into round buns. Place in greased pans. Let rise one hour. Glaze with egg and water. Cut cross on top. Bake 20 minutes at 400 degrees. Remove from oven. Brush with sugar and water. While hot, fill crosses with icing. Makes three dozen.

Mrs. Doris Sidle



Mrs. Richard Sidle
R. D. 1

Date Pudding

2 eggs (beat well)
1/2 cup sugar
1/8 tsp. salt
1 cup chopped dates
1 cup chopped nuts
6 Tbsp. flour
1 tsp. baking powder

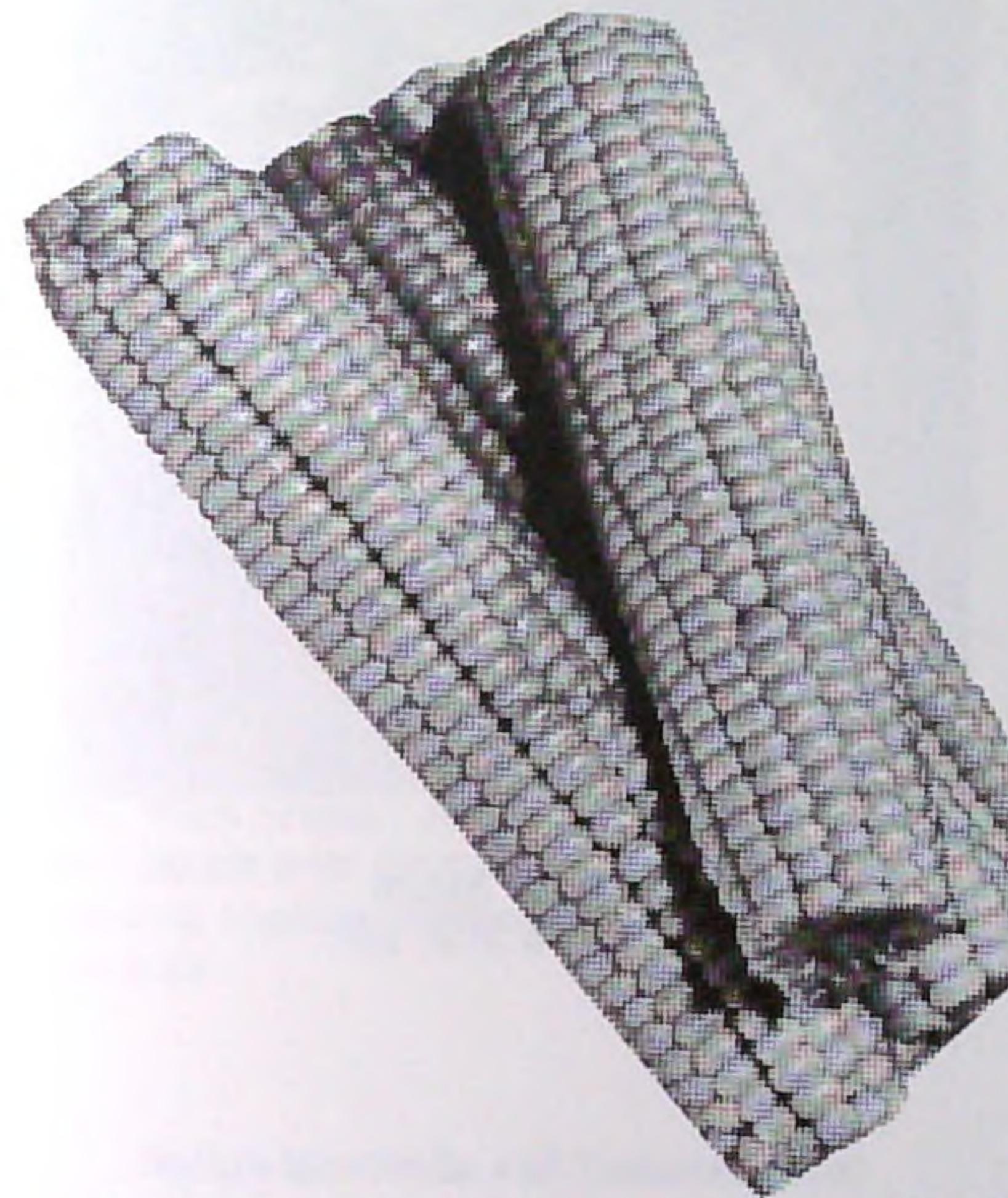
Bake 1/2 hour at 350 degrees in 9 inch square pan. When cool break into bite size pieces and fold into just before serving, 1/2 pint cream (whipped and sweetened).

Golden Parmesan Potatoes

6 large potatoes (about 3 lbs.)
1/4 cup sifted flour
1/4 cup grated Parmesan cheese
3/4 tsp. salt
1/8 tsp. pepper
one-third cup butter

Par potatoes: cut into quarters. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes with water and shake a few at a time in bag, coating potatoes well with cheese mixture. Melt butter in a 13 x 9" baking dish. Place potatoes in a layer in dish. Bake at 375 degrees for about one hour turning once during baking.

Mrs. Pam Simms



Corn Fritters

1 can whole kernel corn
1 1/2 cups flour
2 t. baking powder
3/4 t. salt
1 egg

Mix dry ingredients, drain corn and add enough milk to make one cup. Beat egg and add to milk mixture. Add corn and pour all at once into dry mixture. Mix just until flour is moistened. Drop batter into deep hot fat (375 degrees). Fry golden brown about three minutes. Drain on paper towels, serve with maple syrup.

Meat served can be bacon or sausage.

Pork Chops Supreme

Heat oven to 350 degrees. Trim excess fat from lean pork chops (1 inch thick). Place chops in baking dish or pan. Salt well. Top each chop with a lemon slice and a thin onion slice. Sprinkle generously with brown sugar. Pour one heaping T. catsup over each chop. Cover and bake one hour. Uncover and bake 30 minutes longer, basting occasionally. For quick preparation for the family — squirt each chop with lemon juice and sprinkle with dried onion flakes or onion salt, then follow remaining steps.

Green Beans In A Frypan

4 strips bacon — more or less depending on taste
1 can cut green beans
1 1/2 T. vinegar
3 T. sugar

Cut bacon in bits and brown, draining fat. Add beans including juice and remaining ingredients. Simmer until juices cook down.



Mrs. Dwight Simms
Center St.

Mrs. Marian Starn

Swiss Cookies (Made In Layers)

First layer:

1 cup butter
9 T. cocoa
 $\frac{3}{4}$ cup sugar
2 eggs
2 t. vanilla
Mix in double boiler, cooking to consistency of custard.

Add:

4 cups graham cracker crumbs, 1 cup chopped nuts.
Put in ungreased pan and chill. (Pan should be $15\frac{1}{2} \times 10\frac{1}{2} \times 1$.)

Second layer:

6 T. instant vanilla pudding (powder form — not cooked)
6 T. milk

Mix: 1 lb. confectioners sugar, $\frac{1}{2}$ cup butter (softened). Beat and spread on first layer.

Third layer:

Melt 2 large Hershey bars or 1 giant bar and 3 T. butter over hot water. Spread over second layer and refrigerate.

Never-Fail Pie Crust (Makes One Pie Shell)

1 cup flour
 $\frac{1}{2}$ cup shortening (small $\frac{1}{2}$ cup if lard is used)
3 T. cold water
 $\frac{1}{2}$ t. salt
Mix well and roll out.

Rhubarb Cake

Combine $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar and $\frac{1}{4}$ cup butter. Heat until dissolved. Pour in oblong cake pan. Add 3 cups chopped rhubarb, 2 cups cut-up marshmallows. Put in any kind of cake batter, using about $\frac{3}{4}$ of the mix. Bake according to what cake-mix package states. When done, serve with whipped cream as a topping. (Mrs. Starn prefers a white cake mix.)



Mrs. Ray Starn
S. Crown Hill Rd.

Hot Chicken Salad

2 cups chicken (cut up)
2 cups thinly sliced celery
2 t. chopped onions
 $\frac{1}{2}$ cup slivered almonds
 $\frac{1}{2}$ t. salt
1 cup real mayonnaise
Mix above ingredients and place in casserole. Top with $\frac{1}{2}$ cup grated cheese and 1 cup crushed potato chips. Bake in 450-degree oven for 10 minutes.



Mrs. Pam Steiner

Frosty Strawberry Squares

1 cup sifted all purpose flour
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup butter or margarine, (melted)
2 egg whites
1 cup granulated sugar
2 cups sliced strawberries
(Or use one 10-ounce package frozen strawberries, thawed. Reduce granulated sugar to two-thirds cup.)

2 T. lemon juice
1 cup whipping cream

Combine flour, brown sugar, nuts, and butter. Bake in shallow baking pan in 350 degree oven for 20 minutes, stirring occasionally. Sprinkle two-thirds cup of the crumbs in $13 \times 9 \times 2$ inch pan. Combine egg whites, granulated sugar, berries, and lemon juice. Beat at high speed on electric mixer about 10 minutes. Whip cream; fold into strawberry mixture. Spoon over crumbs in pan. Top with remaining crumbs. Freeze six hours. Makes 12 servings.

Italian Meatballs and Tomato Sauce For any kind of pasta (macaroni products)

1 pound ground beef
1 t. salt and sprinkle of pepper
1 egg
garlic powder (couple of shakes)
 $\frac{1}{2}$ cup chopped onions
3 slices of bread (soaked in water)

Mix well and shape into balls and brown lightly and cook in sauce. Also brown a piece of spare ribs or pork and put in the sauce. To start sauce, put small amount of oil in bottom of pan. Cut up $\frac{1}{2}$ cup of onion and $\frac{1}{2}$ clove of garlic and cook until tender. Pour in one can large tomato sauce and one small can tomato paste, $\frac{1}{2}$ t. salt, and few shakes of pepper. Shape meat into balls, and brown in skillet and put in sauce. Simmer for two hours.



Mrs. Dennis Steiner
S. Walnut St.



Fruit Cocktail Cake

1 pound can fruit cocktail
1 cup granulated sugar
1 cup flour
1 egg
1 t. baking soda
 $\frac{1}{4}$ t. salt

Mix ingredients in order given and beat for three minutes. Pour in oblong baking dish or pan (greased). Sprinkle topping and bake at 350 degrees for 30-35 minutes. (Should be doubled for a good size cake).

Topping:

$\frac{1}{2}$ cup brown sugar
1 t. flour
1 t. cinnamon
crushed nuts

Mrs. Sue Vernon



Mrs. Art Vernon
Lee Dr.

Frozen Buttermint Dessert — Serves 20
 1 medium size can pineapple (crushed, juice and all).
 1 small package lime jello (dry)
 1 package miniature marshmallows
 Mix together well in large bowl and refrigerate overnight or 6 to 8 hours
 1 pint whipping cream
 $\frac{1}{2}$ - $\frac{3}{4}$ package of buttermints crushed



Hot Crab Dip
 8 ozs. cream cheese softened
 1 T. milk
 $6\frac{1}{2}$ ozs. flaked crab meat
 2 T. chopped onion
 1 t. cream style horseradish
 $\frac{1}{4}$ t. salt
 Dash of pepper
 one-third cup toasted slivered almonds
 Blend all ingredients but almonds in a mixer and put in small casserole. Sprinkle almonds over top. Bake at 375 degrees for 15 minutes. Serve hot in chafing dish surrounded by crackers.

Italian Company Casserole — Serves six

8 ozs. noodles
 1 T. Butter
 1 pound ground chuck
 16 ozs. tomato sauce
 $\frac{1}{2}$ pound cottage cheese
 $\frac{1}{4}$ cup sour cream
 1-8 ozs. packaged softened cream cheese
 2 T. melted butter
 one-third cup green onion
 1 T. green pepper

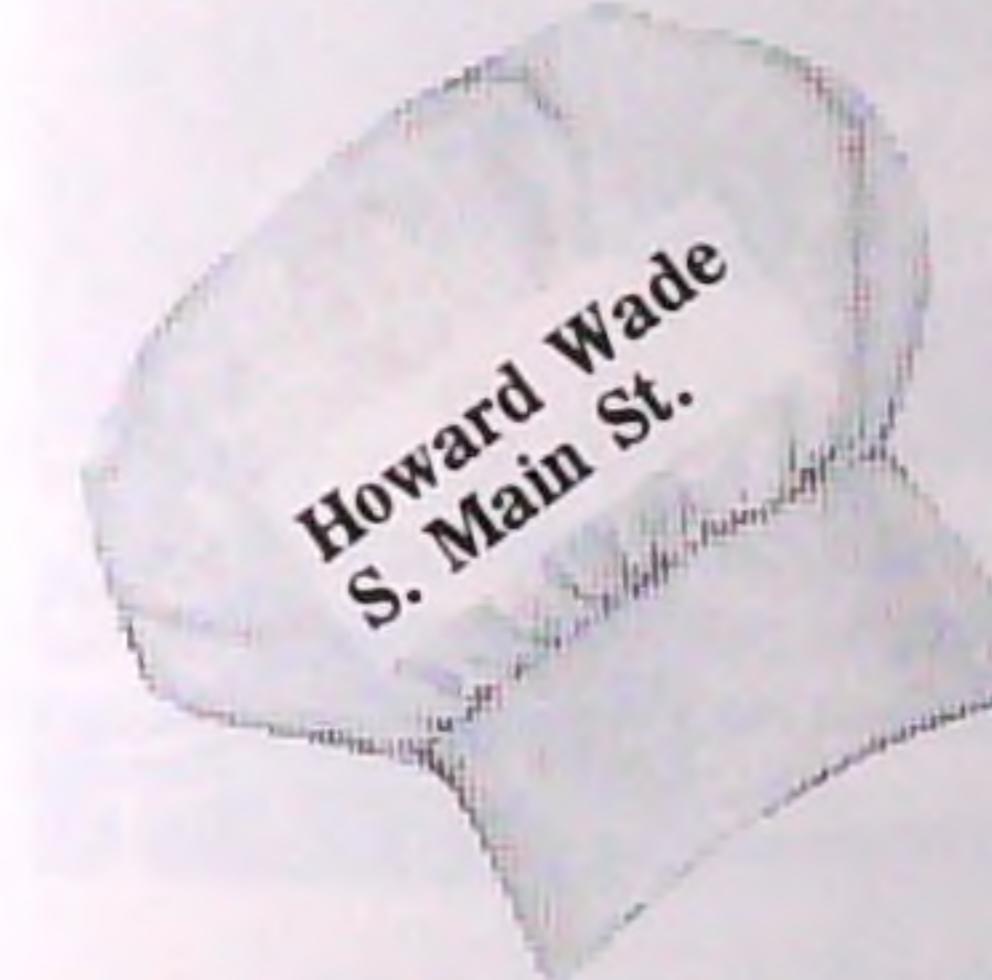
Heat oven to 375 degrees. Cook noodles. Drain and sauté beef in 1 T. butter until brown. Stir in tomato sauce. Remove from heat. Combine in separate bowl — cottage cheese, cream cheese, sour cream, onions and green pepper.

In a three or four quart casserole spread one-half of noodles, cover with cheese mixture then cover with rest of noodles. Pour on melted butter then meat mixture. Bake uncovered for 30-45 minutes. Serve with salad and Italian Bread.

Mix together and add to marshmallow mixture — pour into large pan. Put in freezer. Keeps for weeks.

For a variation use frozen strawberries instead of pineapple and strawberry jello instead of lime jello.

Howard Wade



Spinach Custard

Mix together
 2 cups cooked spinach, chopped fine
 2 Tblsp. butter, melted
 2 eggs, slightly beaten
 1 cup milk
 $\frac{1}{8}$ tsp. sugar
 Few drops onion juice
 Few grains nutmeg
 Salt and pepper
 Vinegar or lemon juice to taste

Put in a buttered casserole. Bake at 300 until firm (about 25 minutes). Serves 4.

Cinnamon Crisp Ham Loaf

$2\frac{1}{2}$ -3 lbs. ground ham loaf mix (meat only)
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. salt
 2 eggs well beaten
 1 cup "Cinnamon Crisp" cracker crumbs

Mix well and shape into a loaf. Put in a shallow baking pan. Bake 2 hours at 350. During the baking, baste frequently with the following basting sauce. Add sauce and baste last 45 min.

Basting Sauce For Ham Loaf

Cook and stir together for 5 minutes
 $\frac{1}{2}$ cup brown sugar
 1 Tblsp. prepared mustard
 $\frac{1}{2}$ cup boiling water
 $\frac{1}{2}$ cup mild vinegar

Coffee Gelatin

1 packet Knox Unflavored Gelatin, mix with one-third cup sugar, add to 2 cups strong hot coffee (DO NOT USE INSTANT COFFEE)
 Refrigerate until set.
 Serve topped with whipped cream
 Serves 4.

Mrs. Anna Wakefield

Pink Walnut Bars

2 1/4 cups sifted flour
1/2 cup white sugar
1 cup butter
2 eggs
1 egg yolk
1 1/2 cups brown sugar (lightly packed)
1/2 t. salt
baking powder
1/2 cup maraschino cherries (chopped and drained)
1 cup chopped English walnuts

Sift 2 cups of the flour and white sugar. Cut in butter. Pat in a greased 9 x 13-inch baking pan. Bake 350 degrees for 12 minutes. Beat egg yolk and add brown sugar until fluffy. Sift remaining 1/4 cup flour with the baking powder and salt and blend this into egg mixture. Stir in cherries and nuts. Spread mixture over baked crust; bake 20-25 minutes longer. Cool in pan on rack. Frost with cherry icing. Cut into about 4 dozen bars.



Mrs. Lester Wakefield
R. D. 2

Icing II

2 cups powdered sugar
2 T. vegetable shortening
3 1/2 T. maraschino cherry juice.
Combine ingredients and beat. Use enough milk to make icing spreadable.

Mrs. Dolly Walko

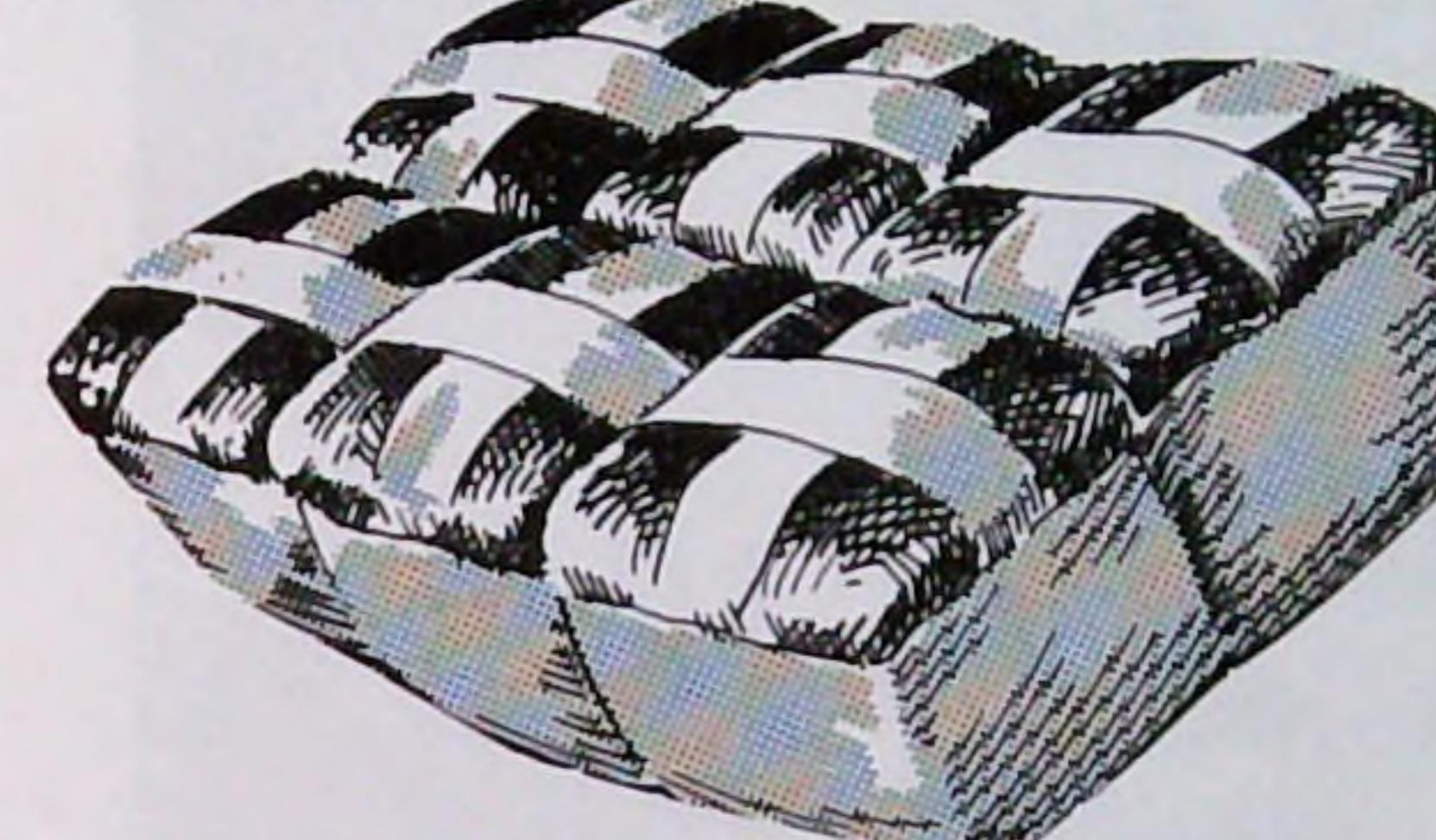
Dolly's Homemade Rolls

Make sponge with one cake yeast, 1/2 cup sugar, one t. salt, two cups lukewarm milk and 3 T. shortening.

Add: one beaten egg mixed well. Gradually add seven cups flour and knead with over and under motion. Place in warm place and let raise until double in bulk.

Mix down and butter top cover. Place in refrigerator overnight. Take out and let dough get soft. Shape into rolls and bake 12-15 minutes at 400 degrees.

The dough can be made in part and balance will keep in refrigerator for several days.



Hungarian Nut Torte

Beat well, 8 egg yolks: Add 1/4 cup cold water and beat well. Slowly add 1 1/2 cups sugar and beat together well. Mix one cup crumbs (bread or graham) with 1 1/2 cups ground nuts and 2 T. flour. Add to first mixture with 1 t. vanilla — fold in well beaten egg whites. Bake in three layer greased pans lined with wax paper at 350 degrees for 25 minutes. Turn and cool on rack and remove wax paper.

Frosting

2 T. butter
4 ounces semi-sweet chocolate (melted)
a little coffee, vanilla and cream and about four cups powdered sugar.
Spread between layers on top and then add crushed nuts on top.



Mrs. Stephen Walko
Cleveland Ave.

Mrs. Pat Valentik



Mrs. John Valentik
West Market St.

Sugar Pie

One unbaked pie shell. Cup hand, put 3 handfuls of sugar and 1 handful of flour into pie shell. Mix well with fingertips. Put 2 or 3 pats of butter on this mixture then fill with milk. Place in oven at 400 degrees for 15 min. Reduce heat to 350 degrees and bake until mixture bubbles well. Remove and let cool. Can also be eaten warm but will be slightly juicy.

This recipe was handed down to me from my mother, Mrs. Ruth Workman, Doylestown. Has been in the family for generations.

Palacinky (Slovak Pancakes)

6 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ t. salt, 6 cups milk, 3 cups all purpose flour.

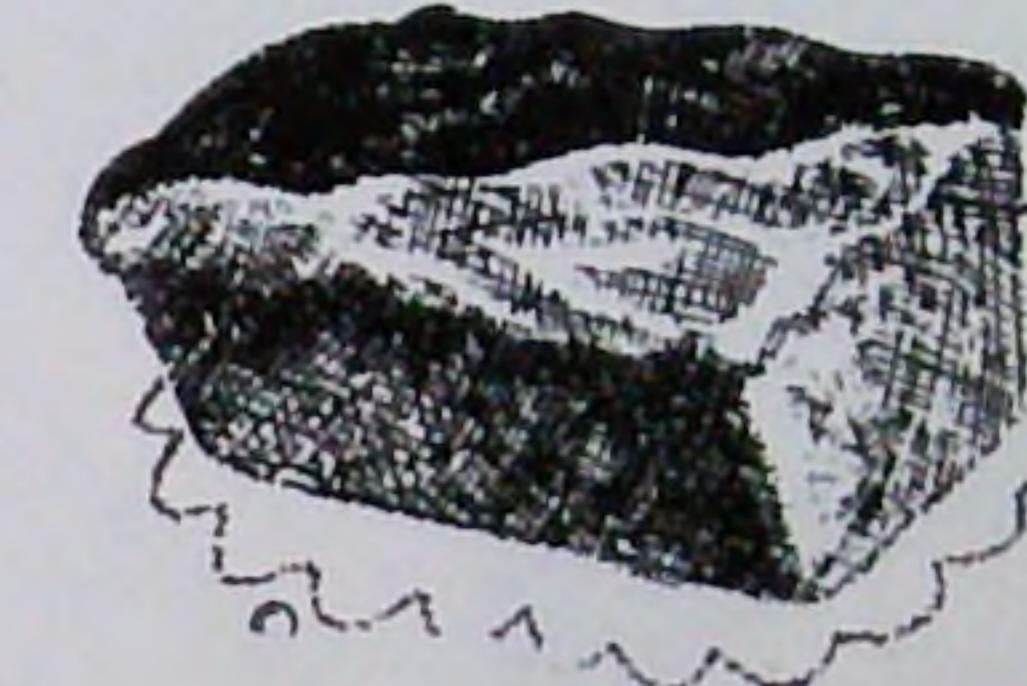
Beat eggs well. Add sugar, salt and 1 cup of milk. Gradually beat in flour and remaining milk. Pour $\frac{1}{2}$ cup batter into a hot, buttered skillet. Tilt skillet to spread batter over entire bottom. Fry on each side until brown. Spread with jam, jelly, cream cheese, cottage cheese or any desired filling. Makes 25 or 30 pancakes.

This is a recipe from my mother-in-law, Mrs. John Valentik, Cleveland, Ohio.

Mrs. Barbara Waller



Mrs. John Waller
Fike Ave.



POUND CAKE

3 sticks of butter
1 lb. powdered sugar
2 cups flour
6 large eggs
 $\frac{1}{2}$ tsp. pure vanilla

Blend butter, sugar and vanilla together real well. Rotate eggs and flour until well blended. Bake 1 $\frac{1}{2}$ hours at 300 degrees. An angel food cake pan is preferred.

Sweet Potato Pie

2 large sweet potatoes
1 stick butter
1 cup of sugar
 $\frac{1}{2}$ cup brown sugar
3 eggs
1 cup Carnation cream
1 teaspoon vanilla
1 teaspoon nutmeg
1 9-inch pie shell

Bring sweet potatoes with jackets on to boil until soft. Peel jackets off and mash potatoes. Melt butter then add: sugar, brown sugar, and eggs. Blend well. Add: cream vanilla and nutmeg. Blend well.

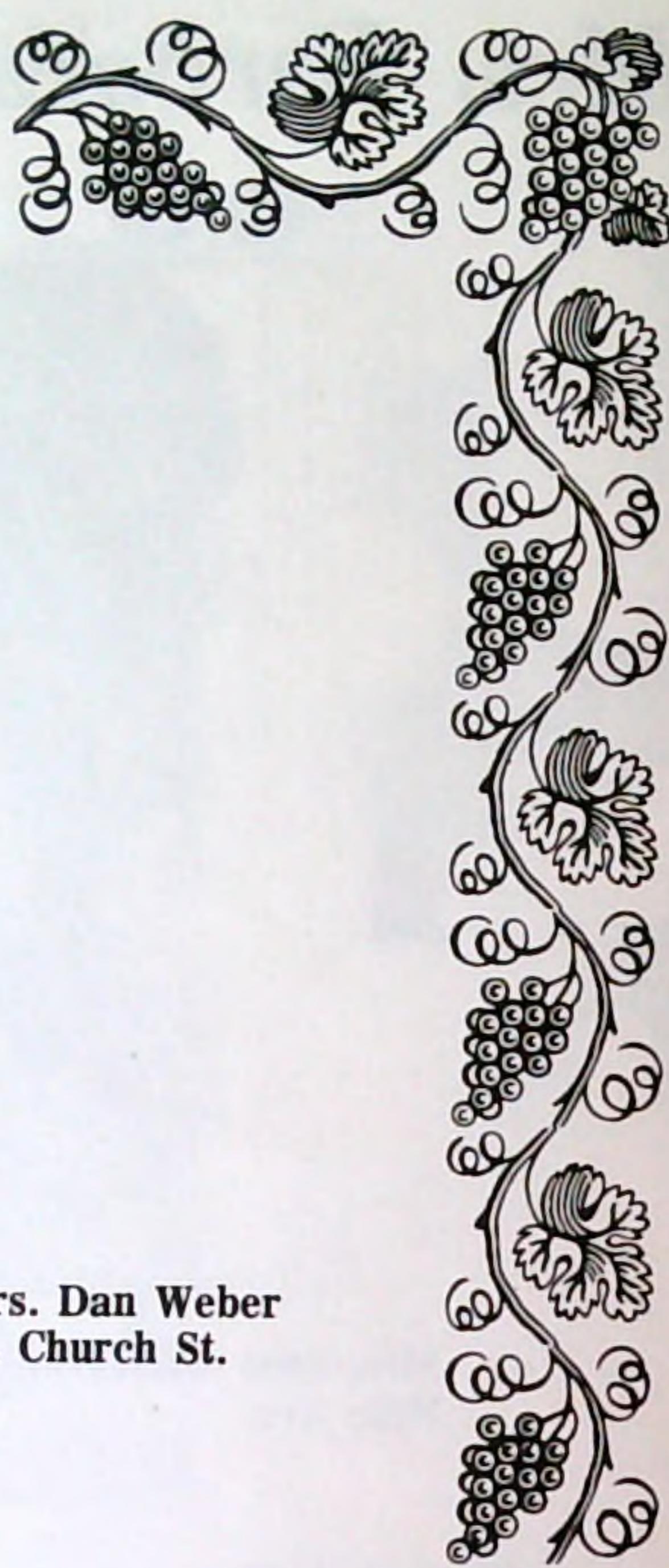
Bake in oven at 450 degrees 10 minutes. Reduce heat to 350 degrees and bake until mixture is firm. This is a dessert and is on the order of pumpkin pie.



Mrs. Ethel Weber



Mrs. Dan Weber
W. Church St.



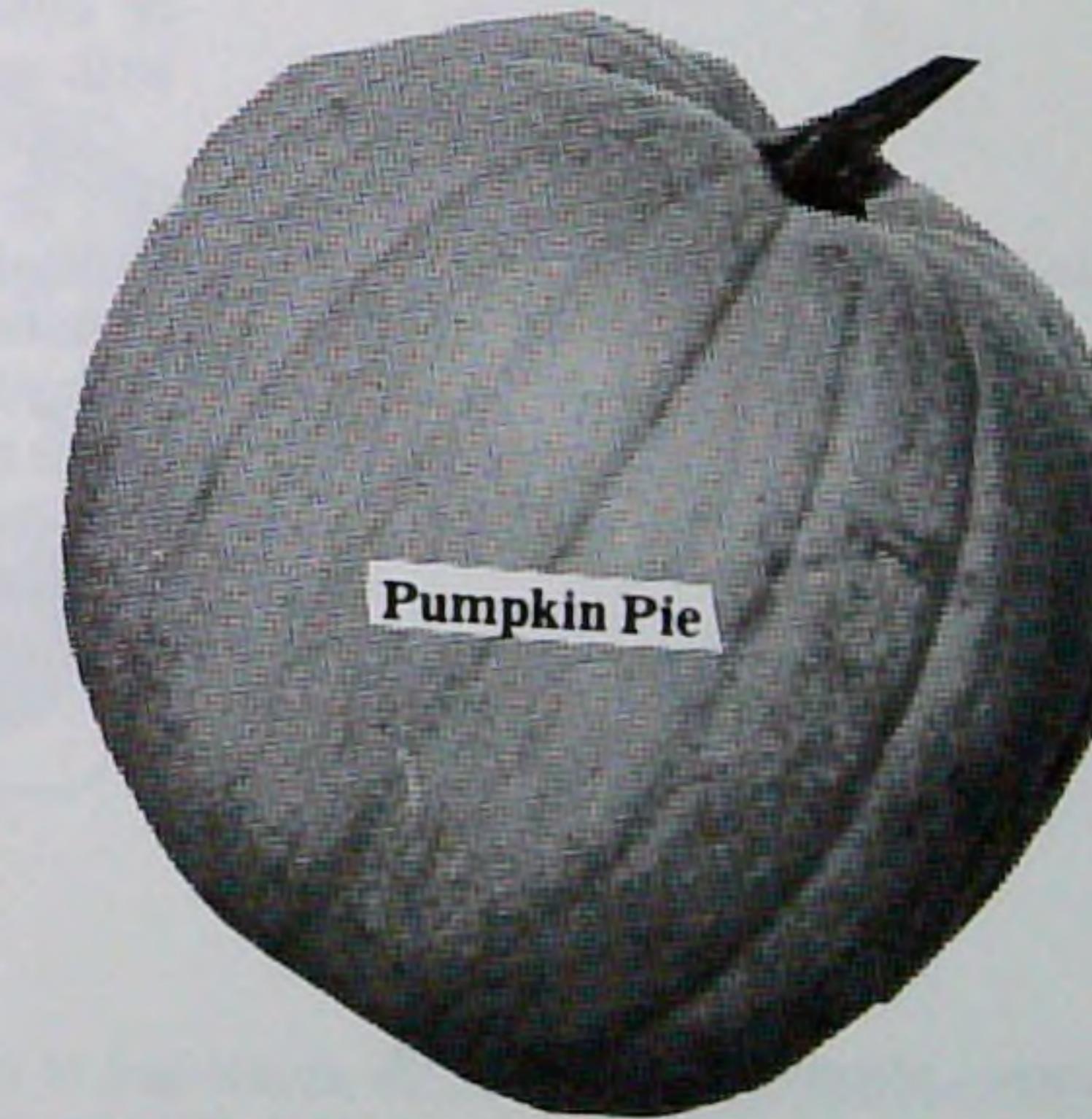
Concord Grape Pie

3 cups concord grapes
1 cup sugar
3 T. flour
 $\frac{1}{8}$ t. salt
 $\frac{1}{2}$ t. grated lemon peel
1 recipe plain pastry
2 T. butter
Slip skins from grapes. Bring pulp to boiling; press through sieve and remove seeds. Add skins and sugar mixed with flour, salt and lemon peel. Prepare 9-inch pastry-lined pie pan; then dot pieces of butter over the filling. Cover with top crust. Bake in hot oven (450 degrees) 10 minutes, then in moderate oven (350 degrees) about 30 minutes.

Mrs. Alice Weeman



Mrs. John Weeman
R. D. 2



2 cups pumpkin
 $\frac{1}{2}$ cup sugar
2 cups milk
 $\frac{1}{4}$ cup cream
2 T. molasses
2 T. flour
2 well beaten eggs
 $\frac{1}{4}$ t. nutmeg
 $\frac{1}{4}$ t. ginger
1 t. cinnamon
 $\frac{3}{4}$ t. salt

Measure all the dry ingredients, and put in large bowl. Then add the pumpkin and the molasses. In separate bowl, beat the two egg whites, and the yolk. Beat more. Now add this to the pumpkin mixture, and the two cups of milk and the $\frac{1}{4}$ cup of cream. Put in pie crust and bake. Bake at 475 degrees for 10 minutes. And finish baking at 400 degrees. Usually takes 35 minutes to finish baking. This recipe makes two pies. Good served with whip cream on top.

Mrs. Eleanore Wesman



Mrs. A. J. Wesman
Lehman St.

Diabetic Oatmeal Cookies

$\frac{1}{2}$ cup butter or margarine
1 egg, beaten
1 t. Sucaryl solution
 $\frac{1}{4}$ cup milk
1 cup sifted all-purpose flour
 $\frac{1}{2}$ t. baking powder
 $\frac{1}{8}$ t. baking soda
 $\frac{1}{2}$ t. nutmeg
1 t. cinnamon
 $\frac{1}{4}$ t. salt
1 t. vanilla
 $\frac{1}{2}$ cup raisins
1 cup rolled oats, uncooked (quick or old-fashioned)

Cream shortening, add egg, Sucaryl and milk. Sift together dry ingredients; add to creamed mixture. Beat in vanilla, raisins and rolled oats. Drop by teaspoonsful onto greased cookie sheets. Bake in pre-heated 375 degree oven 15 minutes. Yields 30 cookies. Each cookie, 68 calories. Two cookies will be an exchange for one bread and one-half fat exchange.



Mrs. Pauline Wirth



Mrs. Pauline Wirth
Howard St.



Crispy Cookie Coffee Cake

Dissolve 1 package active yeast in $\frac{1}{4}$ cup warm water. In a large bowl combine: 4 cups sifted flour; 1 tsp. salt; 1 tsp. grated lemon rind; $\frac{1}{4}$ cup sugar.

Add: 2 sticks oleo and then combine and add the flour mixture: 2 beaten eggs; 1 cup milk (scalded and cooled to lukewarm) and the dissolved yeast. Combine lightly, cover tightly and refrigerate overnight. Divide dough in half. Roll each piece on well floured board in 18 by 12 inch rectangle. Sprinkle with mixture of: $\frac{3}{4}$ cup sugar, 1 tbsp. cinnamon (patting in dough with palm of hand). Roll up tightly, beginning at the wide end. Cut each roll into 1 inch slices. Place cut side up on greased baking sheet. Flatten with the palm of the hand. Bake at 375-400 degrees for 12 minutes. Drizzle frosting on tops (Powdered sugar frosting).

Mrs. Ruth Yoder



Mrs. Ralph Yoder
R. D. 4

Date Pudding

1 cup brown sugar or $1\frac{1}{2}$ cups white sugar

butter the size of a walnut

pinch of salt

1 egg

1 tsp. vanilla

$1\frac{1}{2}$ cups flour

1 cup chopped dates

$\frac{1}{2}$ cup walnuts

1 t. soda

1 cup boiling water

Put soda over dates and pour the hot water over them. Let stand until the rest is mixed. Then add dates mixture. Bake about 45 minutes in slow oven, (about 325 degrees). Cut up in small pieces and serve with whipped cream.

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